

THE NATIONAL

# PROVISIONER

NOVEMBER 6 • 1948

Leading Publication in the Meat Packing and Allied Industries Since 1891

*Barry*

# Wienie-Pak

THE PRE-DYED WIENIE CASING AS  
INTRODUCED BY TEE-PAK

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Wienie-Pak O.T. (Orange Tint) is NOW a proven success and is in daily use in many plants. Wienie-Pak R.T. (Cherry Red) has been developed for those packers whose normal requirements are of a deeper shade.

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# The Buffalo Smokemaster is

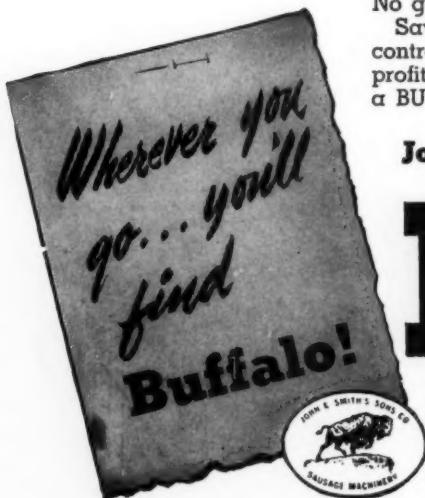
# FULLY AUTOMATIC

*with Filtered Smoke*



**B**UFFALO Smokemasters save in smoking time, improve the color, flavor and quality of the finished product, and cut the consumption of sawdust by as much as 70%. Fully automatic, the BUFFALO Smokemaster gives complete control over smoke conditions. It holds six to eight hours supply of dampened sawdust. The BUFFALO Smokemaster is equally well adapted to air-conditioned or stationary smokerooms. The fire hazard is reduced in every type of smokehouse. The smoke is drawn through pipes equipped with dampers, to the ducts of the air conditioning systems of each of the smokerooms served. No gas or other fuel is required to generate smoke.

Savings in sawdust and fuel, automatic operation and complete control over smoke requirements, make the Smokemaster a most profitable investment. Write for a list of prominent users and let a BUFFALO representative show you how easy it is to install.



John E. Smith's Sons Co. 50 Broadway, Buffalo 3, N.Y.

# Buffalo

QUALITY SAUSAGE MAKING MACHINES

★ These GEBHARDTS are installed in a hog chill box handling 100,000 lbs. per day. The installation is completely automatic.



GEBHARDTS are fabricated of high-lustre Stainless Steel to insure complete sanitation, cleanliness and purity.

## 16-Hour Hog Chill with GEBHARDTS

The GEBHARDTS Controlled Refrigeration Systems are guaranteed to chill 160-lb. dressed hogs to ham bone temperature of 35° or less within 16 hours after the last hog is in the cooler. With a system of this type, it makes it possible for the same crew to kill and cut in a single day. Write today for illustrated catalog presenting the complete GEBHARDT story.



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## *Growing with America*

*Wartime scientific impetus has accelerated progress. Hundreds of new products have been introduced by American manufacturers since the war: new achievements of Chemistry, new high speed devices, even products made with Atomic Energy. Crown Can is growing with Industry—expanding to care for new container needs.*

# **CROWN CAN**

# *Announces Expansion of its Chicago and St. Louis Plants*

To better serve these two great packing and manufacturing centers, Crown is enlarging facilities in both cities. In addition to packer's type cans for food products, new higher speed machines will make available more metal containers for many

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**C R O W N C A N C O M P A N Y**

*One of America's Largest Can Manufacturers*

PLANTS AT PHILADELPHIA, BALTIMORE, CHICAGO, ST. LOUIS, HOUSTON, ORLANDO • DIVISION OF THE CROWN CORK AND SEAL COMPANY

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SALT**

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*Manufactured by*  
ESTABLISHED 1877  
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# KEYSTONE GELATIN

**SPECIALIZED GRADES**  
for  
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**SAUSAGE KITCHEN**

*The Gelatin of* —  
**STRENGTH**  
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**FAST SETTING**

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## THE NATIONAL PROVISIONER

Volume 119

NOVEMBER 6, 1948

Number 19

### Table of Contents

- Westbound Freight Rates Lowered.....11
- More Packers Grant 4c Raise.....11
- Modern Italian Sausage Plant.....13
- New Cudahy Processing Branch.....15
- Swift Frozen Veal Loaf.....17
- Financial Survey of Industry.....33
- QM Approves New Canned Items.....11
- A Page for Operating Men.....22
- International Judges Named.....52
- Up and Down the Meat Trail.....27
- Recent Industry Patents.....31
- Safety Council Contest Standings.....27
- Classified Advertising .....56

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**She will . . . if it's her best buy!**

Make your product her *best buy in flavor* . . . with Stange C.O.S. Seasonings. The flavor-improving qualities of C.O.S. Seasonings are sales-proved by hundreds of thousands of packages sold by the most famous names in the food world.

Make your product her *best buy for quality* . . . with Stange's custom packaging of your entire seasoning formula. In error-proof "units of use," Stange provides quality control over . . . flavor . . . your most vital sales point.

Write today—let Stange's *Scientists in Seasoning* help you insure those *repeat sales*.

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RHYMES WITH TANGY  
**CREAM OF SPICE**  
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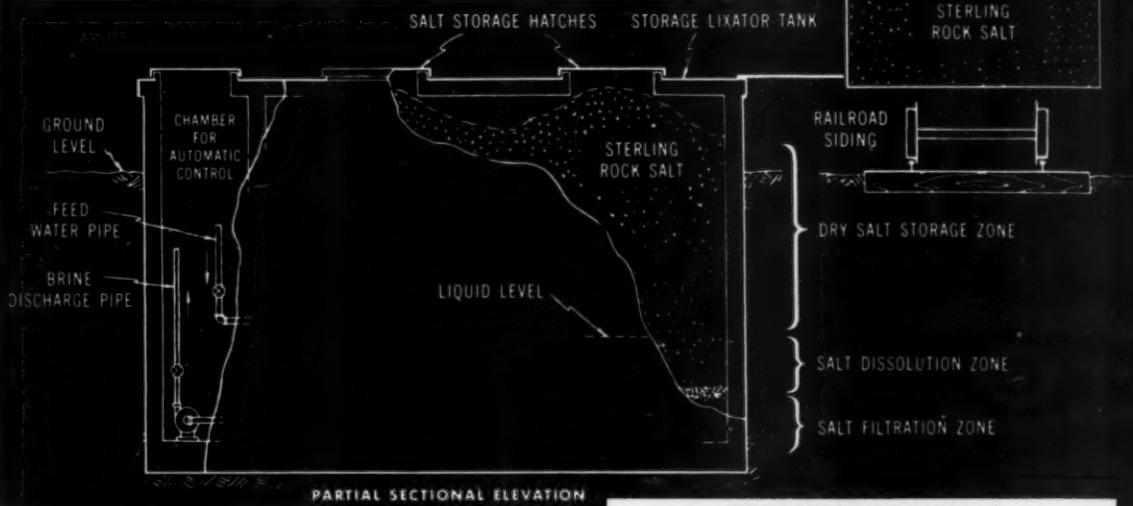
**"SILENT PARTNERS IN FAMOUS FOODS"**

# For a Continuous Supply of Clean, Crystal-Clear, 100% Saturated BRINE IN GREAT VOLUME

**The Storage Type Lixator Provides Maximum Savings!**

**How the Storage Type Lixator Works:**  
Rock salt is emptied from railroad car into Lixator. Water feeds automatically to dissolve salt. 100% saturated brine flowing

downward is completely filtered, then pumped or gravity-fed, anywhere in your plant. As brine is drawn off, new brine is automatically made.



**Do you use brine in large quantities?** Then we urge you to consider the important economic advantages of the Storage Type Lixator!

It drastically lowers production costs . . . virtually wipes out the costs of handling, storing and measuring salt and of making, distributing and diluting brine . . . uses economical Sterling Rock Salt.

An exclusive development of International Salt Company engineers, the Storage Type Lixator centralizes all salt storage and brine-making operations at one convenient location, and distributes 100% saturated, crystal-clear brine by pipe lines to every point of use in your plant. At any point of use, the brine is quickly and easily diluted as required.

Through its engineering staff, International offers complete engineering counsel on designing and building

For more information about the Storage Type Lixator, simply fill in and mail this coupon to:

INTERNATIONAL SALT COMPANY, INC.  
Dept. NP-11, Scranton, Pa.

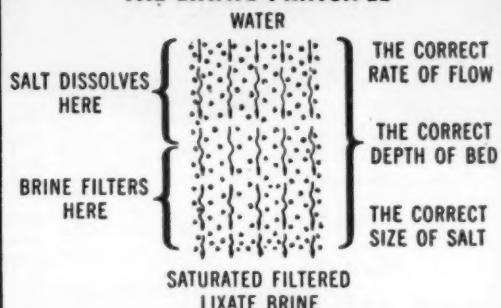
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## THE LIXATE PRINCIPLE

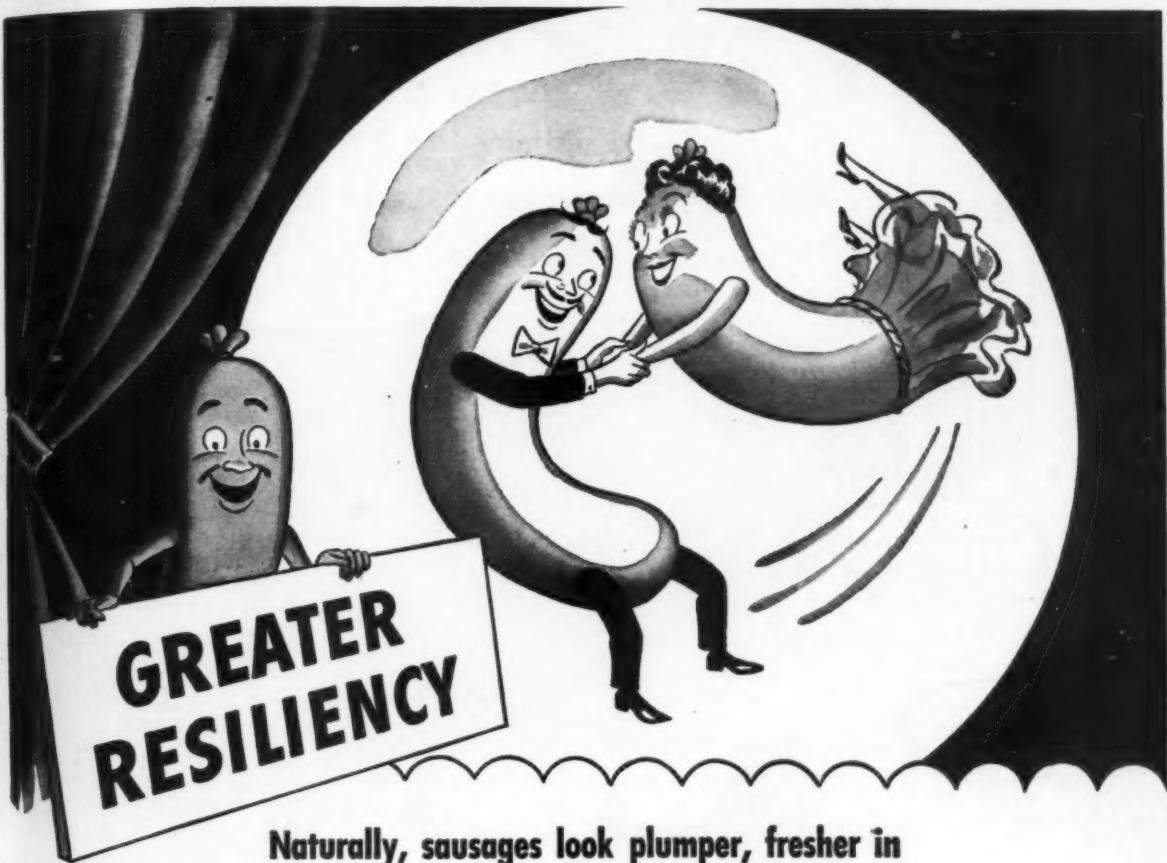


the Storage Type Lixator to fully meet your specific brine requirements. A representative thoroughly familiar with the uses of brine in your own industrial field will gladly give you complete information. Inquiries are cordially invited.

*The LIXATE Process*  
Reg. U. S. Pat. Off.

for making brine

INTERNATIONAL SALT COMPANY, INC.  
Scranton, Pa.



Naturally, sausages look plumper, fresher in

## Armour Natural Casings

The greater resiliency of Armour Natural Casings keeps them clinging tightly to the meat—gives sausage the plump, well-filled, appetizing appearance that means a plus in sales-appeal.



Put your sausages in these fine natural casings for:

*Appetizing Appearance      Inviting Plumpness  
Finest Smoked Flavor  
Protected Freshness      Utmost Uniformity*

**ARMOUR**  
AND COMPANY

## POSITION IS EVERYTHING

in the life of a Hog's Head  
when it's being "worked-up"

## on GLOBE'S New HOG HEAD-WORKING TABLE!



Complete operations can be performed on the head with this machine, from placing head on spike, removing head skin, marking snout and temple, chisel jaws and temple and removing cheek meat. Spikes automatically turn to proper angle for each head-working operation, making for operator's convenience and time saving, with better work.

Head-working bottlenecks are eliminated when the new Globe Hog Head-working Conveyor is operating in your plant. This machine, already proving itself successful in some of the largest packing plants in the country, has accomplished these results: (1) It saves time, as working up of heads can be completed simultaneously with the progress of the killing line. (2) It produces faster, continuous production with less labor—less men per hour can complete the day's run. (3) It can be run with a full crew or intermittently with a half or skeleton crew, by placing a head on only every second or third spike, thus taking fewer men away from other jobs.

Any packer with as small a run as 100 hogs per hour will find the new Globe Hog Head-working table a profitable investment, a saving in labor, and a faster, cleaner operation all down the line. Three sizes—100, 300 and 600 heads per hour. Send for complete details today.

**The GLOBE Company**

4000 SO. PRINCETON AVE.

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## ICC ORDERS DECREASE IN WESTBOUND MEAT, LARD FREIGHT RATES

The Interstate Commerce Commission has ordered the railroads to establish lower freight rates on fresh meats and packinghouse products in carloads, and on lard and lard substitutes in straight or mixed carloads, from various points in the Midwest to certain western destinations. Points of origin affected are located in Illinois, Indiana, Wisconsin, Minnesota, North Dakota, South Dakota, Iowa, Nebraska, Colorado, Kansas, Missouri, Texas, Louisiana, Oklahoma and Tennessee, and destinations are in Washington, Oregon, California, Idaho, Montana, Nevada, Utah and Arizona. The decision was released October 28.

The order makes it possible for the entire Midwest to ship fresh meats and packinghouse products to the Rocky Mountains and Pacific Coast at rates comparable to those established for the national packers in 1945, plus any freight rate increases that have been approved since. It authorizes the carriers to establish the changes without observing in all instances Section 4 of the ICC act which bars rates to intermediate points higher than to more distant areas.

Based on hearings before the ICC last May, the decision is the result of earlier westbound freight rate reductions between key Midwest and far western cities which became effective on November 10, 1945. The carriers had complied with the order in part but had failed to post the lower rates as to all cities in the two areas, reasonable relationship distance considered.

The present action also provides that meat packers may obtain a freight refund from the carriers for shipments charged on the basis of the assailed rates since November 10, 1945. Contesting the rates were Armour and Company, the Cudahy Packing Co., Kingan & Co., Swift & Company, Wilson & Co., Dubuque Packing Co. and Geo. A. Hormel & Co.

## 8% FREIGHT BOOST REFUSED

The Interstate Commerce Commission early this week rejected the railroad's petition for an immediate emergency 8 per cent freight rate increase, but announced that it will open hearings November 30 on the general 13 per cent advance in rates asked by the railroads. The Commission's decision to postpone review of the petition until November 30 followed requests from shippers and other interests for a full hearing before any rate increase is granted.

## MOST COMPANIES FOLLOW LEAD OF MAJOR PACKERS IN GRANTING WAGE RAISE

In what appears to be an industry-wide movement, several additional packers, including Armour and Company, the Cudahy Packing Co. and Oscar Mayer & Co., late last week or this week announced 4c wage increases at their plants. Swift & Company and Wilson & Co. and a number of independents had previously announced a 4c raise. Swift offered the increase to its unions about mid-October. It was accepted immediately by the National Brotherhood and later by the CIO and AFL unions. It was retroactive to October 18.

Many independent packers have also granted a 4c increase. Union contracts of some of these plants specify that the company will follow the action of major packers in regard to wages. Other contracts do not provide an automatic increase and wage conferences must be held. THE NATIONAL PROVISIONER last week published a list of plants which had granted an increase. Since then a number of AFL plants and the following CIO plants have announced a 4c raise: John Morrell & Co. at Ottumwa, Ia.; Superior Packing Co., St. Paul; G. Bartusch Packing Co., St. Paul; Kuhner Packing Co., Muncie, Ind., and Marhoefer Division of Kuhner Packing Co., Fort Wayne, Ind.

## Two-Year Program for Hoof-Mouth Eradication

Under the five-point program to eradicate foot-and-mouth disease in Mexico in two years, which calls for constant inspection, disinfection, eradication, vaccination and quarantine, plans have been made to inject 1,000,000 doses of vaccine per month.

Vaccine will be taken to the susceptible animals in all parts of the country. The vaccination brigades will operate until each of the estimated 7,500,000 to 12,000,000 head has been vaccinated twice at six-month intervals. Each animal will be subjected to several inspections during the six-month periods.

Vaccine production in Mexico has reached a high level and enough is being turned out to fight the disease without supplies from abroad. All vaccine is thoroughly tested for effectiveness before use.

## IMPORTS FROM CANADA

Imports of slaughter and feeder cattle from Canada for the week ended October 27 were 16,983 head. The total since August 16, the date of the beginning of trade freedom, amounts to 158,713 head.

## Quartermaster Approves New Canned Meat Items

The coordination of the revision of subsistence specifications used in U. S. military purchase contracts has been transferred to the Quartermaster Food and Container Institute for the Armed Forces, Chicago, from the Research and Development Laboratories, Philadelphia Quartermaster Depot, according to Lt. Col. Joseph S. Kujawski, commanding officer of the Institute.

The proposed revisions, designed to provide clear and accurate technical descriptions of the food items needed by the armed services and to establish minimum standards to be observed by procurement officers and food plants, will be circulated by the Institute in draft copy to the various elements of the armed services, the food industry and other interested agencies for their review and recommendations before the final specification drafts are prepared by the Institute.

The Research and Development Laboratories will forward coordinated and completed drafts of subsistence specifications to appropriate agencies for final approval and distribution.

The approved specifications are to be known as the Joint Army-Navy specifications (JAN). Among the new approved JAN specifications are those for beef and pork dinner, canned; beef, processing; ham and lima beans, canned; hash, corned beef, dehydrated, canned; meat ball and spaghetti, canned.

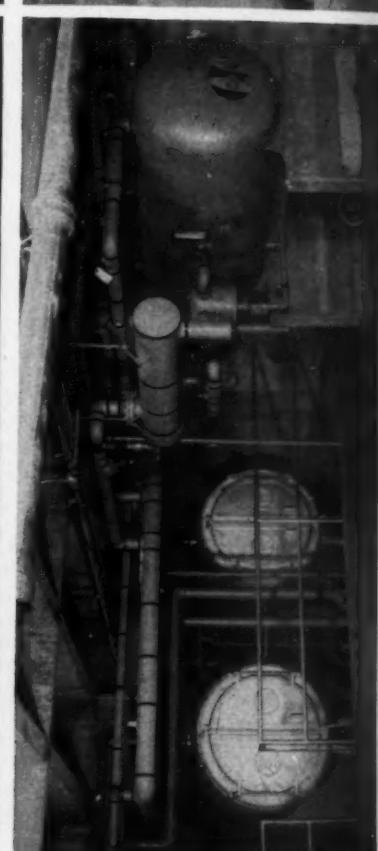
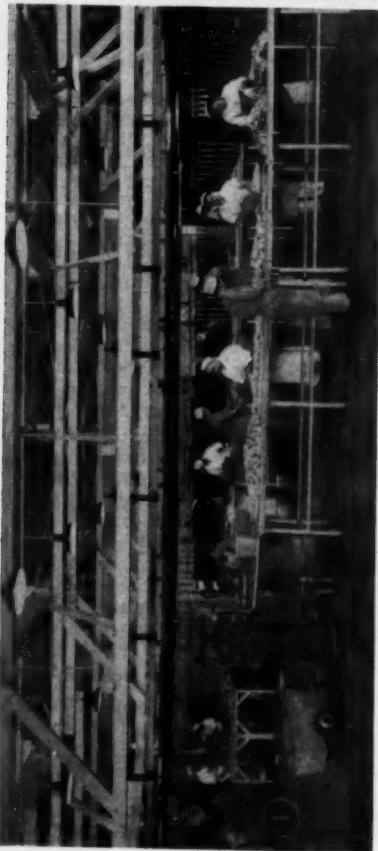
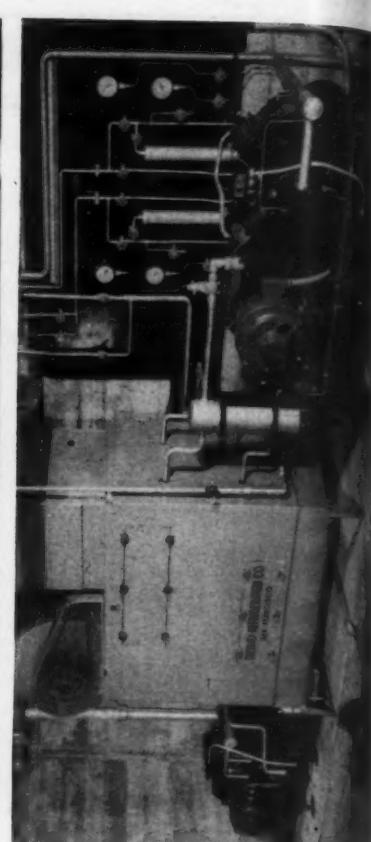
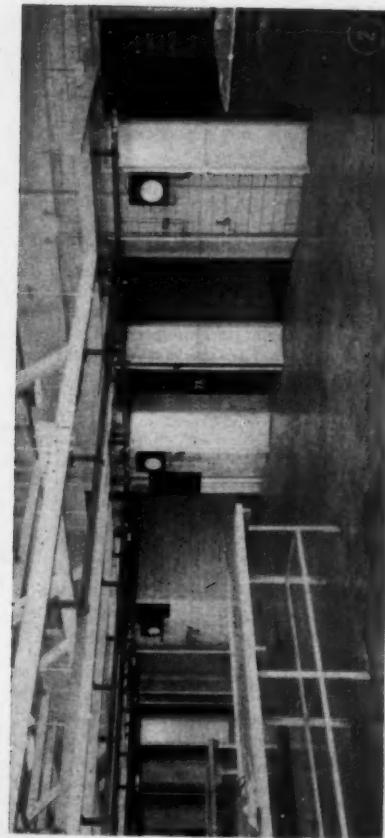
## CALFSKIN EXPORT RULE

On November 5 raw calf and kip-skins were placed on the positive list of commodities requiring validated licenses for exportation to all destinations, according to the Office of International Trade. A fourth quarter quota of 200,000 skins has been established.

This action, according to O.I.T., is made necessary by a decreasing supply coupled with a continuing high demand for skins on foreign markets. Domestic production has been declining for several months and imports from other countries are far below prewar levels. Normally a net importing nation of calf and kip-skins, the United States is now a net exporting nation.

## QM TO BUY BEEF AND GRAVY

The Chicago Quartermaster Purchasing Office this week invited offerings of 100,000 lbs. of beef and gravy, bids open November 9. Inquiries should be addressed to the purchasing office of the Chicago Quartermaster Corps at 1819 W. Pershing road, Chicago 9, Illinois.



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## Streamlined Italian Sausage Production

WHAT is undoubtedly one of the most modern Italian sausage factories in the United States has just been completed and placed in operation by the Cariani Sausage Co. of San Francisco, California.

The original Cariani Sausage Co. was founded in 1897, specializing in the production of Italian style sausage. The concern became a government inspected establishment in 1929 and gradually expanded its operations until the original quarters were too small to handle the volume of business. A new and larger plant became necessary to permit the concern to continue its aggressive program of volume expansion that had been built around the production of quality product and a progressive policy of customer relations.

John and Alfred Cariani grew up in the sausage business. They started working in their father's plant at a time when most boys are thinking only of the next day's baseball game and

the high price of lollipops. As they worked they learned more about the business and assumed more and more responsibility. They finally took complete charge and in 1944 John E. Poletti joined the company as a partner. Poletti had been in the sausage business in San Francisco for 17 years at the time he joined the Cariani brothers. Shortly after he entered the concern the three heads of the company began planning for a new plant in cooperation with Otto Diechmann, San Francisco architect. After plans were developed and approved the building was constructed by Armosa Construction Co.

The manufacture of true Italian type sausage is confined to a relatively small number of establishments concentrated in certain sections of the United States. One of the largest concentrations of such plants is found in San Francisco and the surrounding Bay area because of the ideal temperature and humidity conditions that prevail in that locality.

### SCENES AT THE NEW CARIANI PLANT

ON THE FACING PAGE: 1. A view in the sausage kitchen. Lighting is good throughout the plant with 60 per cent natural illumination by means of skylights in sawtooth roof. 2. After Italian salami is tied and hung on cages, it goes to these drying ovens (68 to 70 degs.) at left rear. Ovens have duct-lined tile walls with floor and ceiling outlets to circulate air. Shower heads are also installed in ovens. Smokehouses (right) are used for Mexican chorizos. 3. One of holding rooms where sausage is held for 28 to 45 days at 60 to 65 degs., being moved constantly within holding room and between holding rooms. 4. Shipping department with partners John Poletti (left) and John Cariani (right) at the center table and partner Alfred Cariani at the left rear. May Cuneo, order clerk, is at the desk. 5. Two 75-h.p. gas-fired boilers. 6. The 5-h.p. compressor (Fren 12) at left handles the cooler and pickle cooler and the 15-h.p. compressor (right) the freezer. A 15-ton evaporative condenser is in center.

ON THIS PAGE: At the top is the front of the Cariani plant. At the right is one of eight trucks operated by the concern; it consists of a Vanette body on a Ford Chassis. In this picture are Alfred Cariani (left) and John Poletti (on the truck), two of the partners in the firm.

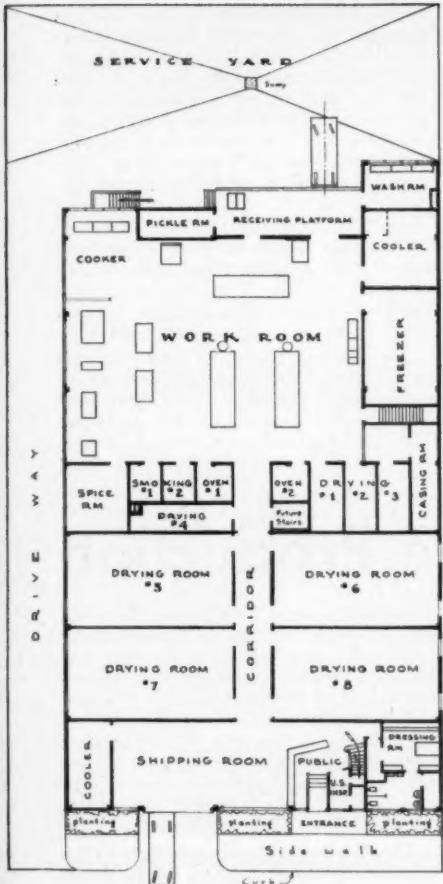
The major product of the Cariani Sausage Co., like other manufacturers of Italian type products, is Italian salami. West coast consumers demand Italian salami in a tied casing and the product must be well aged and uniformly coated with a layer of mold on the outside of the casing. Without these characteristics Italian salami cannot be successfully sold in volume in the West; hence the locations of San Francisco Italian sausage factories are carefully selected to assure the high natural humidity conditions that are most conducive to proper aging and free natural development of mold on the product.

The Cariani plant has been planned to take full advantage of climatic conditions and yet be fully modern and efficient. The sausage kitchen itself has been designed and constructed to produce a working area that is 60 per cent

naturally lighted, airy, spacious and easy to clean and maintain. Rooms, departments and facilities within the plant have been arranged to give the simplest flow of materials and product, with minimum handling during processing. From the time raw materials enter the plant until finished product is loaded for delivery, all operations continue in regular sequence without retracing through plant or department.

The Cariani plant is substantially a regular rectangle in form, 100 ft. x 178 ft. in size, which provides maximum floor area in proportion to wall area. Construction costs are minimized through the almost complete elimination of ells and building indentations. The entire structure is built of reinforced concrete and is tile lined. Some office space is provided on the second floor level at the front of the building, but the manufacturing and processing departments are on the main floor level over a half basement in the rear. In





## PLAN OF MAIN FLOOR IN NEW CARIANI SAUSAGE PLANT

distribute the air circulated by fans installed in the ducts.

After leaving the ovens the salami is moved to the first retaining or drying room. Italian salami is held in the drying rooms at a temperature of 60 to 65 degrees for a minimum of 28 days, but usually for 45 days. During the time the sausage is being held in the drying rooms it is constantly moved on the cages from one part of the drying room to another, and from one drying room to another. Movement is always in the direction of the front shipping room. The product is shifted about to permit uniform and proper aging and also to get the characteristic mold formation that is demanded by west coast consumers. On cool days the temperature of the drying rooms is maintained by heat from steam lines installed along the walls of the room. Since average San Francisco temperatures are moderate, cooling of the rooms is not required.

The smokehouses or smoke ovens flanking one side of the sausage kitchen are used in the production of Mexican chorizos (a hot Mexican style sausage smoked after stuffing) which is ready for sale immediately after smoking. Conditions in the smokehouses and drying ovens adjacent to the sausage kitchen are automatically controlled with Brown Instrument Co. controls.

In addition to Italian salami and chorizos, a complete line of other Italian style sausage and products is manufactured, such as mortadella, cooked salami, head cheese, tongue loaves, Italian style fresh sausage, cappicola, blood sausage and unsmoked rolled bacon. All of these products are manufactured according to methods and formulas developed by the partners. The concern blends its own spices according to special formulas.

### Refrigeration and Controls

Minneapolis Honeywell controls, Alco valves and Taylor recording thermometers are used for controlling temperatures of refrigerated rooms, which are insulated with 8 in. of Mundet cork in the case of the freezer and 6 in. of Mundet cork in the coolers. Cold storage and freezer doors were furnished by the Jamison Cold Storage Door Co. Refrigeration equipment in the Cariani plant was furnished and installed by the Thermo Refrigeration Co., San Francisco.

Primary refrigeration is furnished by Curtis V-type Freon 12 compressors (1½-, 5- and 15-h.p. capacities) manufactured by the Curtis Manufacturing Co. The largest compressor is connected to the freezer and one of the others connected to each of the coolers. A 15-ton Recold evaporative condenser is installed between the two larger compressor units. Cooler and freezer units are dry coil, water defrost, forced circulation direct expansion units made by

the firm of Refrigerating Engineering Inc.

In many cases double units or machines are installed in the plant to eliminate danger of shutdown through failure of any piece of important equipment. Plant facilities include two Kewanee 75-h.p. gas-fired boilers with one unit used for daily operation and the other installed as a standby. Two Lipton Smokemaster units are used to supply the smokehouses. Other essential units are also duplicated.

The grinders and silent cutters in the sausage kitchen were made by the John E. Smith's Sons Co. and stainless steel mixers were made by Rebizzo Machine Works. Buffalo and Globe Co. stuffers are used at the stainless steel stuffing tables fabricated by the Rebizzo concern, which also furnished other stainless steel tables for the plant. Installation of tracking was done by Rebizzo for LeFiell Co. of San Francisco. The special hanging cages for processing salami were fabricated by Rebizzo.

The Cariani Sausage Co. is a U. S. inspected establishment with its main business in the San Francisco Bay area. However, product is shipped as far as the U. S. east coast and Hawaii. The company operates eight trucks locally as well as selling a considerable volume of product through jobbers.

John Carianni is superintendent of manufacturing operations; Alfred Carianni is in charge of office and shipping operations, and John Poletti is sales manager and outside contact man.

### WEIGHT REDUCING BOOKLET

The National Live Stock and Meat Board has published a new booklet, "You can Reduce With Safety and Comfort," showing how a successful and safe weight-reducing diet is built around liberal servings of lean meat, as well as eggs, milk, fruits and vegetables, with sparing amounts of bread, potatoes, fats and sweets. This choice of foods is in line with the recognition that a satisfactory reducing diet is one which is low in calories and high in protein and other nutrients. The value of such a diet for reducing patients was determined in a study sponsored by the Board at a Chicago medical college.

### 1949 PACKAGING EXPOSITION

The American Management Association has announced that its eighteenth annual National Packaging Exposition, largest in the history of the event, will be held May 10-13, 1949, in the Public Auditorium at Atlantic City. More than 200 exhibitors will utilize 110,000 sq. ft. to display developments in packaging, packing and shipping machinery, equipment, materials, designs and services used in manufacture and distribution. The annual four-day AMA conference on packaging, packing and shipping will be held concurrently with the show.

constructing the plant, however, foundations and walls have been built to carry an additional two floors if operations require further expansion.

Raw materials for processing are unloaded on the dock at the rear of the plant, which is immediately adjacent to the main sausage room and coolers. Boning and other preparatory work is done immediately inside the dock door and the meats then move to the cooler or freezer, or progress to the end of the sausage room to the grinder location to go through grinding and other processing operations and then on to the tables for stuffing and tying. The track system in the sausage kitchen is arranged so that the rails parallel the linking tables and product can be hung on cages immediately behind the operators without changing the position of the workers at the tables. After the product is hung on cages it is never removed until it is loaded for delivery at the front loading dock or shipping room.

After salami is tied and hung on the cages in the sausage kitchen the cages are moved to the drying ovens where product is held overnight at a temperature of 68 to 70 degs. F. to remove moisture. Showers are installed in the ovens so that the sausage may be showered without additional movement of the cages, and ovens have duct-lined tile walls with floor and ceiling outlets to

## NEW MEAT LABORATORY AT UNIVERSITY OF MISSOURI

Plans for a new meat laboratory and food processing building which will have approximately 12,000 square feet of floor space have been announced by Dean J. H. Longwell of the University of Missouri, College of Agriculture.

Extensive work in food processing is being planned. The new building will have a laboratory where slaughtering, curing, and smoking will be done, and an air-conditioned cutting and meat manufacturing room. There will also be facilities for canning, quick freezing, processing, and cooking studies.

Work now being carried on by the University on the effect of various temperature storages on foods will be continued on a more extensive scale. A new research project is planned on food preservation.

Dr. D. E. Brady, professor of animal husbandry who has been in charge of meat research at North Carolina State College of Agriculture, will coordinate all of the food processing work at Missouri. The program, according to Dr. Brady, calls for projects concerned with freezing, brining, and utilizing farm food products by Missouri locker plants and commercial packers.

Nutrition and home economics are closely interwoven in the plans for the food processing project. Under Dr. Brady's supervision will be two full time home economists and other instructors and graduate students who will carry out the experimental work and instruction. The research program will consist of meat work relative to the feeding and breeding projects and processing work with meats and poultry.

## UNIFORM CLASSIFICATION

The uniform classification committee of American railroads will hold a meeting to consider the classification ratings on fresh meats and packinghouse products throughout the United States. The meeting will be held in Room 220, Union Station, Chicago, beginning at 7 p.m. on November 16.

In holding the meeting the carriers are following the instructions of the Interstate Commerce Commission which ordered them to prepare a uniform classification. This would mean that carriers would publish tariffs reflecting the same rating throughout the country rather than those existing today which may vary between territories.

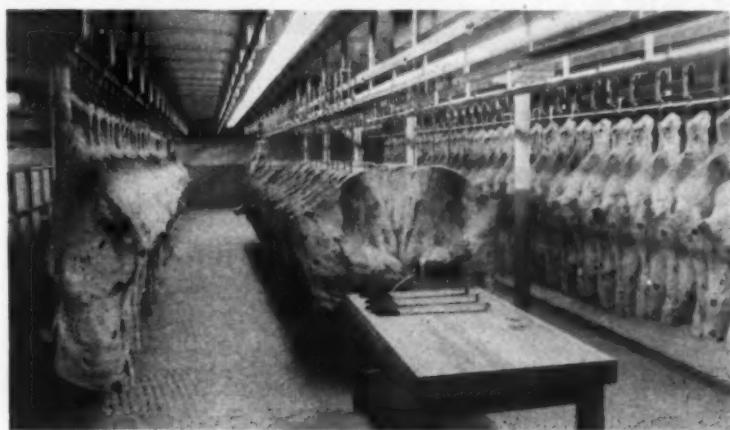
At present, the carload ratings on fresh meat are third class in official and western territories and fourth class in southern territory. On l.c.l., first-class rating applies in all territories. The carriers propose carload rating of 65 per cent of first-class carload and 100 per cent of first-class l.c.l.

At present, ratings on packinghouse products is class 37½ in official and southern territories and fifth class in the West in carloads. Less carload official territory is Rule 26 and in the

## CUDAHY TELLS DEALERS AND CONSUMERS ABOUT NEW PLANT

The Cudahy Packing Co. recently distributed an attractive brochure to its dealers in southeastern Massachusetts to inform them of the newly rebuilt Cudahy plant in Fall River, Mass. Making use of the comic character, Curly, which has already become familiar in certain Cudahy advertising, the brochure tells dealers how they can benefit by the new plant. It explains that the Fall River establishment is one of the most modern meat processing plants in the country, that sausage is made there daily and delivered fresh daily, etc.

Concurrently with distribution of the brochure large ads appeared in all major newspapers in the area to inform consumers of the new plant. The



ads featured pictures of the beef cooler (above), smoked meat room (below), sausage kitchen and an exterior view of the remodeled plant, and also pictured a number of Cudahy products.

The Fall River unit is equipped to handle all varieties of fresh, cured and canned meats, lard, shortening, butter, eggs, poultry, cheese and Delrich margarine. Its facilities also include a sausage kitchen furnished with stainless steel cookers, a ham and bacon curing room and an air conditioned



smokehouse. The announcement sent to the trade stated that it is "the only full line sausage and smoked meat plant operating under government inspection in southeastern Massachusetts."

Among the improvements in the house are the blower type refrigerating equipment and fluorescent lighting throughout the offices and main coolers.

At present the plant employs approximately 45 workers. Manager is T. A. Dorgan.

South and West, fourth class. The carriers propose, throughout the United States, class 40 carload and class 65 l.c.l.

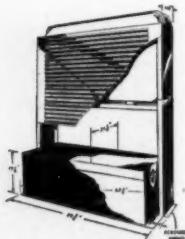
One hearing was previously held at

Chicago but no definite conclusions were reached. The carriers' committee was asked to check into inconsistencies which would result by such publication.

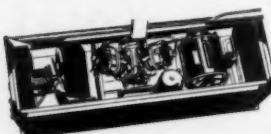
# Pakaged REFRIGERATION

## THE NEW KOLD-HOLD *Pakage* TRUCK UNIT for HIGH TEMPERATURE REFRIGERATION OF PERISHABLES . . .

The New Kold-Hold Pakage Refrigeration Unit means lower costs . . . added dividends to you. Its simplicity of installation and operation is the highlight of its success wherever high temperature perishables are transported by truck. Check the following features of the New KOLD-HOLD PAKAGE REFRIGERATION UNIT.



Self-contained, adjustable to almost any truck. The Unit can be lowered to 46 1/4" for installing through truck door. When installed, height can be adjusted for 57" minimum to 78" maximum heights.



The electrically driven compressor builds up a charge of flint ice in the "Hold-Over" Plates, which provides ample refrigeration over a day's run.

1. Operates efficiently, economically in any properly insulated truck, regardless of age.
2. Easily installed—simply cut intake and discharge holes, push into place, plug into any 110AC-60 Cycle Circuit\*.
3. Maintains inside truck temperatures of 45° F. to 50° F. over a full day's run.
4. Provides ample refrigeration even in extreme weather conditions.
5. Recharging plates at any electrical outlet protects loads on long runs.
6. The 1 HP Compressor operates for a few cents a day.
7. Dry and odorless—no bother. Dependability at lower cost.
8. Kold-Hold "Hold Over" Refrigeration plates such as used in this unit have given satisfactory service for over 15 years.

\*A 200V-60 Cycle Single Phase motor can be supplied on request.

The Kold-Hold Catalog contains information on the entire line of Kold-Hold Refrigeration Products. Write for your free copy today!



## KOLD-HOLD

Jobbers in Principal Cities

KOLD-HOLD MANUFACTURING COMPANY - 460 E. HAZEL ST., LANSING 4, MICHIGAN

PROCESSING      TRANSPORTATION  
protects every step of the way

STORAGE

# MERCHANDISING

## Ideas and Trends

### SWIFT SELLING A NEW FROZEN VEAL ROLL

A recent product of Swift & Company, Swift's Premium veal roll, has received good acceptance from both dealers and consumers, the company reports. Dealers like it because it makes an attractive display item and can be



easily cut in sizes the customer wants. Since the whole roast averages from 6 to 8 lbs., it is too large for many families. Swift has featured the product from the standpoint of an economy roast for weekends, providing roast for one meal and easy-to-prepare left-over main dishes for one or more meals.

The veal is boned, rolled and tied, then frozen and dipped in a specially prepared liquid fat. The fat solidifies immediately upon coming in contact with the frozen meat.

The product remains frozen until it reaches the dealer. He puts it in the cooler and it begins to thaw slowly. By the time the housewife gets the product home it is usually partially, or perhaps almost entirely, thawed. Swift home economists explained that this method of handling is more convenient for the dealer because it does not require special frozen food cabinets, and is more convenient for the consumer because she does not have to cook the roast so long. Thawing meat requires a long time and if the consumer starts cooking it while frozen additional time must be allowed.

The item has been promoted mainly by dealer advertising, plus some dealer-cooperative advertising. During the week of September 20 it was the "leader" item and Swift dealers throughout the country pushed it. The advertising was backed up by special promotion by Swift & Company's home economics department which sent news releases and photographs to newspaper food editors giving instructions on how to roast the veal and how to use leftovers. Prior to that special promotion Swift advertised the roast in dealer trade papers. Dealers have been urged to display the item in quantity, cutting at least two or three rolls in the display case.



COAST PACKER USING OUTDOOR ADVERTISING TO PROMOTE SAUSAGE  
Shown here is a new Los Angeles billboard used by the Luer Packing Co. to promote its new 1/2 lb. package of pure pork links. Distribution began this spring.

### COOPERATIVE ADVERTISING DRIVE FOR CANNED PEAS, CORNED BEEF HASH BEGUN

Canned peas and canned corned beef hash are being co-featured during a national fall promotion campaign, sponsored by the Canned Pea Association, the Can Manufacturers Institute, the American Meat Institute and the National Meat Canners Association, October 18 to November 13.

To highlight the program, the Canned Pea Association has intensified its publicity through trade papers, newspapers and radio broadcasts. The CMI is running a full-page, four-color advertisement, centrally featuring canned peas and corned beef hash, in the following magazines: *American Weekly*, October 17 issue; *Saturday Evening Post*, November 13 issue; *Ladies Home Journal*, November issue; *McCall's*, November issue; *Better Homes and Gardens*, November issue; and *Woman's Day*, November issue.

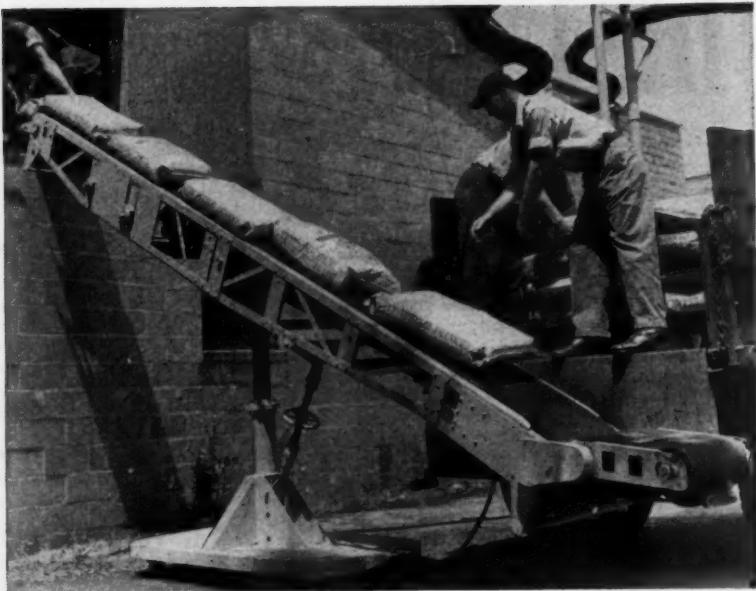
### AMI Urges Tying in With Waring Sausage Promotion

The American Meat Institute has announced that commercials on the Fred Waring broadcasts on November 9, 16 and 23 will feature pork sausage, thus offering meat packers and their retail customers an excellent opportunity to increase their sales of this item at a time when the sausage season is getting into full swing.

To help participants and their customers get the best use out of this promotion, the meat educational program is making available a full kit of material for tying in with the promotion on the Waring show. The kit includes: 2 full-color window or wall posters, price cards, 3 gummed counter strips and newspaper mats. A pocket-size folder has been prepared for packer salesmen to help them bring all of the facts and features of the Fred Waring sausage promotion to the attention of customers.

### MARLO COUPON OFFER

Marlo Packing Corp., San Francisco, is running quarter-page ads in California newspapers offering one can of any Marlo product at no extra cost with the purchase of any one can of three Marlo products—beef stew, spaghetti and meat balls or beans and frankfurters. A coupon is provided in each ad which must be filled in by the customer before receiving the free can. "Save Work, Save Time, Serve Marlo," is the theme of the advertising campaign of the San Francisco firm.



**"... keeps costs down . . . frees men  
for other work . . . speeds handling . . ."**  
**say FARQUHAR CONVEYOR users**

SATISFIED users report remarkable savings after they have "Conveyorized" their handling operations with Farquhar. Here are just a few examples:

At a New York pier, nine men formerly were needed to unload fresh vegetables. With Farquhar Freight Conveyors on the job, seven of the nine were freed for other work . . . handling costs were cut 50% . . . delivery speed went up 100%.

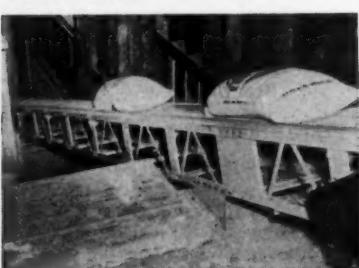
A large paper mill installed a series of eight Model 346 Farquhar Conveyors at a cost of \$15,000 to speed up handling of coal from cars to pulverizing plant . . . and now saves between \$25,000 and \$30,000 yearly on trucking charges alone.

A merchant reports his Farquhar Freight Conveyor delivers crates faster from trucks to a second floor cleaning room at half the cost of an elevator—and handles twice as many crates.

Hundreds of similar stories from laundries, food processors, grain and feed mills, chemical and paper plants, contractors, warehouses, echo more man-hours saved . . . handling speeded up . . . over-all costs reduced with Farquhar Conveyors.

Whether you stack, pile, load, unload, or move materials from floor to floor . . . whether it's bags, bales, boxes, cartons, bundles, any kind of packaged or bulk materials—Farquhar has the right materials handling conveyor to do your job faster, better, cheaper. Tell us your handling problem; we'll give you the information you need.

Write for information to A. B. Farquhar Co., Conveyor Division, 212 Duke St., York, Pa., or 612-A W. Elm St., Chicago 10, Ill.



CUTS MAN-HOURS FROM 32 TO 4 with Model 431 Farquhar Freight Conveyor (54 feet long, 18 in. belt) unloading cars in hay, grain and feed warehouse. Operation that previously took 4 men one day, now takes one man  $\frac{1}{2}$  day, with Farquhar Conveyor help.

**Farquhar**  
PORTABLE OR PERMANENT  
MATERIALS HANDLING  
**CONVEYORS**

HYDRAULIC PRESSES • FARM EQUIPMENT • FOOD PROCESSING AND SPECIAL MACHINERY

**Meat Education Program  
Enters 9th Year With Ad  
Telling Nutrition Story**

The ninth year of the American Meat Institute's meat educational program gets under way this month with a big double-page red background advertisement featuring the food value of all meat—pork, beef, veal, lamb, sausage and variety meats.

This advertisement inaugurates the new theme of meat's nutritional advertising for 1948-49 . . . "You knew it was good, but did you know it was this good?" . . . and explains that all meat is outstanding as a source of complete protein. It drives home the point recently developed by research that all of these amino acids must be on hand at the same time if the protein is to do its best job and work efficiently. The complete protein of meat gives all of these amino acids or "building blocks" at the same time. In addition, the advertisement outlines the importance of all meat as a source of B-vitamins and food iron.

In order to bring meat's nutritional story more forcibly to the attention of many more millions of magazine readers, *Look* magazine has been added to the list of publications carrying meat educational program advertising. This advertisement will appear in the November 23 issue of *Look*, out November 9, and also in the November 22 issue of *Life* magazine, out November 19.

The advertisement and the facts behind it are outlined in a four-page folder, prepared for salesmen of participants.

The Fred Waring show will carry the same information about meat to its millions of listeners each Tuesday and Thursday over 161 stations of the National Broadcasting Co.

**COL. LOGAN ASKS PACKERS  
TO SELL FABRICATED CUTS**

Col. Paul P. Logan, director of research for the National Restaurant Association, speaking before the Chicago Livestock Industries Club this week, told the group that they could help the restaurant operator by offering meat cut and trimmed at the packing plant, thus cutting down labor costs in the kitchen. Menu prices have reached their peak and still the restaurant owner is operating on the narrowest margins, he said. Food handling is largely a manual task and unlike most other manufacturing processes, the preparation of food utilizes few labor saving devices.

Logan praised the research on meat fabrication and by-product improvement conducted during the past few years by meat packers and processors. He stated that a number of leading hotel and restaurant supply companies are now on the market with fabricated cuts of meat. Logan pointed out that there is an ample market for fabricated meat in the industry which serves 60,000,000 meals a day and has an annual business of \$12,000,000,000.

SEE OUR  
CATALOG  
IN  
SWEET'S FILE

# PAINT RIGHT THROUGH WET FILM WITH DAMP-TEX LIQUID PORCELAIN-LIKE ENAMEL

CHECK the following performance facts about this amazing enamel...then write us for complete details of our no-risk trial offer. (1) One coat of Damp-Tex covers. (2) Forces out moisture and dries overnight into porcelain-like waterproof film despite presence of moisture. (3) Sticks to wet or dry wood, metal, concrete, plaster and masonry. (4) Kills Rust, Rot, Dinge, Bacteria and Fungus\*. (5) One gallon covers approximately 350 sq. ft. of porous surface, 450 sq. ft. of non-porous surface. (6) Will not check, peel, sag, soften or fade. No flavor-tainting odor. (7) Dries free of brush marks, may also be sprayed. Comes in colors and white.

\*With Pre-Treatment.

**FREE!**

On the recommendation of the 4000 plants that use Damp-Tex, send for free descriptive folder K, also details of our offer to ship you a trial order of Damp-Tex absolutely at our risk.



# DAMP-TEX THE WET SURFACE ENAMEL

## ACID TEST

Damp-Tex is unaffected by lactic and other common food acids.



## STEAM TEST

Damp-Tex is unaffected by live steam common to many plants.



## WASHING TEST

Constant moisture and repeated washings will not soften or in any way harm Damp-Tex.



## FUNGUS TEST

Pre-Treated Damp-Tex will resist fungus, mold or mildew on the surface to be painted.



## MOISTURE TEST

Water soaked bricks painted with Damp-Tex and dried in the sun prove the film will not blister or break.

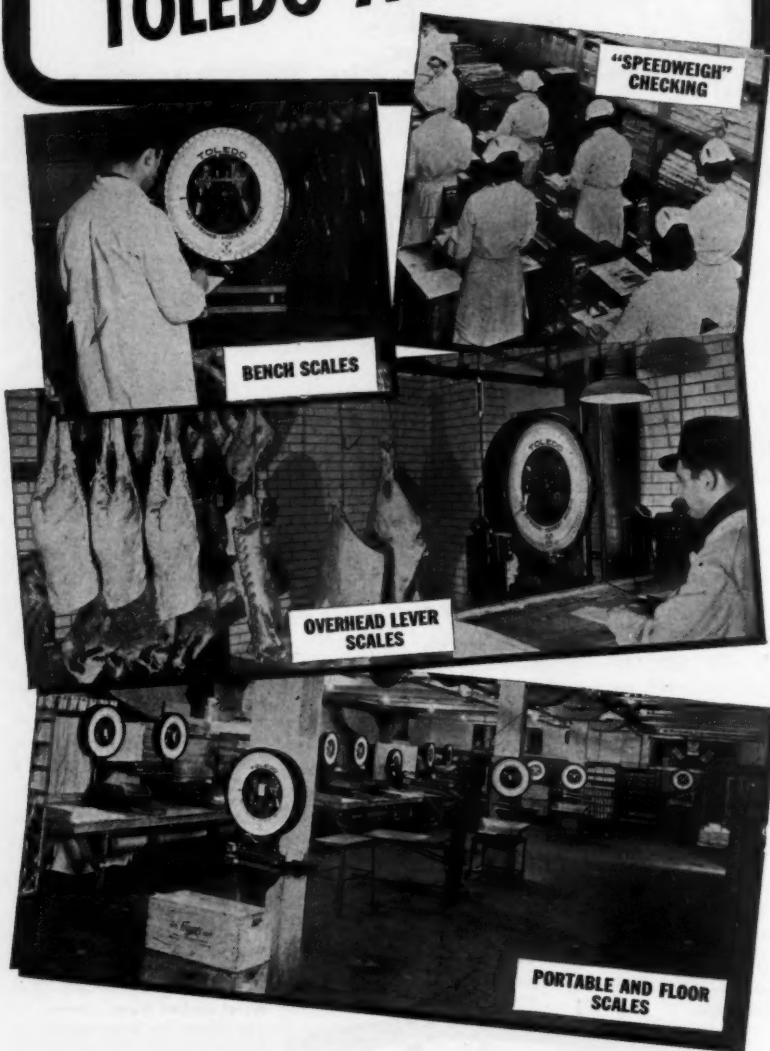


## CAUSTIC SOLUTION TEST

Two to three percent caustic washing solutions are not injurious to Damp-Tex Enamel.

STEELCOTE MFG. CO. GRATIO at THERESA ST. LOUIS, MO.

# Control Costs with TOLEDO ACCURACY



Whether it's scales for controlling meat packing processes, weighing livestock . . . grading, checking . . . wholesale weighing . . . look to Toledo! Get Toledo-engineered *accuracy, speed and dependability* for closer cost control! Toledo Scale Company, Toledo 12, Ohio.

*Send for this* ➤  
New illustrated bulletin  
No. 2020 shows Better  
Ways to control costs.



# TOLEDO

HEADQUARTERS FOR SCALES

## FLASHES ON SUPPLIERS

**RHINELANDER PAPER COMPANY:** The company has announced the appointment of Robert W. Reed to its technical staff as supervisor of fundamental research and new technical development problems. Before joining Rhinelander, Reed was with the Oxidized Division of General Aniline and Film Corporation and Eastman Kodak Co. John Tuttle has been appointed plant engineer and will be primarily concerned with new mechanical developments, equipment installation and additions.

**MARATHON CORPORATION:** D. A. Snyder, director of sales for Marathon Corporation, Menasha, Wis., has been named vice president in charge of sales. Snyder joined the company as a field representative in 1929 and since then has held several executive positions in the sales division.

**A. B. FARQUHAR CO.:** A. H. Dill has been named western district manager of this York, Pa. firm, it has been announced. He has been assistant sales manager for the past four years. He is an engineering graduate of Drexel Institute, Philadelphia, Pa. It was also announced that new western headquarters for Dill and Farquhar are at 720 Magnolia st., Menlo Park, Calif.

**PETERS MACHINERY CO.:** R. Kirke Becker of the Peters company, Chicago, Ill., was elected president of the Packaging Machinery Manufacturers Institute, at its sixteenth annual meeting held at the Roosevelt Hotel in New York.

**LINK BELT CO.:** Ralph M. Hoffman, president of the Pacific division of this firm, with headquarters at San Francisco, was elected a vice president of the parent Link-Belt Co., at the quarterly meeting of the board of directors in Chicago. Hoffman joined the predecessor of the Pacific Coast company, Meese & Gottfried Co., in 1913, and has served in many capacities.

## ANIMAL FOODS CANNED

The Animal Foods Inspection Division of the Bureau of Animal Industry, USDA, reported that 30,441,311 lbs. of animal foods were canned under federal inspection and certification during September 1948. This compared with 31,672,471 lbs. in August 1948, and 23,121,411 lbs. canned in September a year ago.

## CANADIAN CATTLE DECREASE

Beef cattle on farms in Canada on June 1 decreased to 5,709,600 head, a decline of about 4 per cent from a year earlier, according to recently issued official statistics. Sheep and lamb numbers showed an even larger decrease, dropping to 2,250,800 head from 2,706,900 head a year ago, a decline of nearly 17 per cent.

# Efficient, High-Capacity Handling of Cracklings with LINK-BELT Conveying Equipment



## Expellers Kept Running At Full Capacity

Automatic, efficient handling of cracklings with an improvement in quality of animal food, are provided by the Link-Belt conveying and elevating equipment shown here in service at an Eastern packing plant.

Cracklings from melters and cookers are conveyed by means of a Link-Belt screw conveyor and elevator to a magnetic belt, which unloads into the crusher. Next, distributing screws fill the surge hoppers. Twin screw feeders move the product—containing about 35% grease—from the surge bins to a screw conveyor, which delivers it to three expellers. These expellers extract all but 6% of the grease . . . high salvage of a scarce product.

Screw conveyors transport cracklings from expellers to an elevator—and from elevator to storage. Expellers must be fed uniformly to run at full capacity. To assure this, a return screw conveyor transports cracklings from an overflow chute to the surge hopper for recirculation.

Link-Belt conveying, screening and power transmission equipment is widely used in the packing industry. A Link-Belt engineer will be glad to discuss your particular handling problem and offer helpful suggestions. Write the nearest Link-Belt office.

**LINK-BELT COMPANY** Chicago 9, Indianapolis 6, Philadelphia 40, Atlanta, Dallas 1, Minneapolis 5, San Francisco 24, Los Angeles 33, Seattle 4, Toronto 8. Offices in Principal Cities.

11,256



# PLANT OPERATIONS

## *Ideas for Operating Men*

### CHECK AMMONIA LINES

Are your ammonia lines, both those inside the plant and those outside on the dock for truck plate charging, located high enough and protected well enough against the chance of mechanical breakage?

Backing into the loading dock at an eastern meat plant last week, a reefer van sheared an ammonia pipe line used in chilling the plant's delivery trucks. The escaping fumes seeped into rooms directly above the loading dock and quickly forced evacuation of the whole plant by several hundred employees. Prompt action by plant officials, and by city fire department personnel in administering first aid prevented serious injury to employees.

The accident did focus attention on what should be done to prevent such accidents and what first aid should be administered to affected workers. While no fatal accidents due to ammonia inhalation have been reported in recent years, such mishaps can be fatal and unless promptly treated can result in serious eye and lung injuries.

What should be done to minimize possible hazards?

One meat plant engineer reports that in his plant all ammonia lines are placed either in an overhead position where they clear all traffic, including hand truck traffic, or, if at a lower level, they are covered with a protective steel sheathing. In this plant ammonia is used only to chill rooms in which low temperatures are desired and where the number of employees is relatively small.

The mechanical precautions to be taken by engineering personnel when working with ammonia lines and equipment are well summarized by the National Safety Council. They are:

- 1) Never open a compressor cylinder or release packing in the stuffing box until the cylinder has been pumped out and a valve opened to the outside air.
- 2) Do not stand in front of a cylinder head when compressor is in operation.
- 3) When opening valves connected to a gauge glass of ammonia equipment, protect your eyes and face.
- 4) When screw bonnet ammonia valves are being opened after being jammed shut, they sometimes come loose at the bonnet. Be sure the stem is turning in the packing (not the whole bonnet turning) when opening such a valve.
- 5) If you open an ammonia valve which discharges nearby, stand by the valve until necessary to close it again. If you should leave, a dangerous con-

centration may be built up and you may not be able to return.

Proper first aid treatment for workers affected by ammonia fumes was described by the medical director of a midwestern meat packer. He stressed the necessity of getting all people who are seriously affected to a hospital where they can be held under observation, stating that it is better to err in sending too many. Hospitals alone are equipped to give the treatment necessary to seriously affected personnel. If the lungs are affected the individual will need penicillin and oxygen and, in cases of shock, he may need blood plasma.

In plant first aid the most important thing to remember is to get the person into fresh air. If there are skin burns, the clothing should be removed and the skin cleansed with clean water followed by an application of boric acid ointment. In the case of eye burns, they should be washed in clean water for five minutes or flushed with a 2 per cent boric acid solution, followed by an application of two drops of sterile petroleum on the eyeball. For burns in the nasal passage the patient should snuff a boric acid solution into the nasal passage. In case of throat burns, the patient should gargle with a boric acid solution and drink large quantities of water.

It is stated that all should gargle with clear water since a chronic irritation of the throat sometimes develops one or two weeks after exposure to the ammonia fumes. While the patient has no pain, he speaks in a high nasal tone as if he had a head cold. At times, ammonia fumes will cause the lungs to collapse. In this case prone artificial respiration should be applied and, if available, the patient should be given oxygen. In every case affected personnel should be given a medical checkup since neglect may lead to asthmatic lungs or the development of pneumonia.

### HEAVY BRUISE LOSS

An example of the heavy losses suffered by the livestock and meat industry through the bruising and crippling of livestock was recently brought to light at Denver, Col., when the Cudahy Packing Co. purchased 108 head of cattle and, after slaughter and dressing, found 76 of the carcasses so badly bruised that they required extensive trimming. The trimming resulted in a loss of \$1,200 to the company.

Dr. W. T. Spencer, Omaha regional manager of the National Livestock Loss Prevention Board, came to Denver to view the bruised carcasses. He called a meeting of more than 50 men, represent-

ing other packing plants, railroads, trucking firms, commission companies, insurance firms and other agencies handling livestock. These men went through the Cudahy plant and inspected the damaged carcasses and cuts from the carcasses which had been trimmed. Spencer pointed out that most of the trimming on the carcasses had to be done in the highest price region—the loin.

Spencer said most of the damage came from overcrowding at loading and unloading chutes, with animals squeezing into gates. He said some of the injuries may have resulted when an animal fell in a railroad car or truck and was trampled by other cattle. He also expressed the opinion that a portion of the injuries may have resulted from pulled muscles and slipping while loading or unloading.

Spencer outlined a four rule program for ranchers and feeders to follow if losses are to be avoided: 1) have a good loading chute on every ranch or farm; 2) Never run animals while loading or unloading them; 3) Load and unload carefully to prevent squeezing of animals in gates, and 4) Maintain adequate separation of animals loaded in trucks. He also cautioned against the overloading of cattle in trucks and the use of clubs and whips as an aid in moving animals.

### SURFACE MAINTENANCE

More than 500 combinations of chemical, atmospheric, use, production and structural conditions exist in the average packing plant. Each of these conditions constitutes a special problem in reducing deterioration of structures and machines by rot, mold, rust and oxidation caused by the presence of hot and cold water, steam, salt, heat, blood, acid and alkali.

Chemists have developed more than 70 products, each of which is a specific for one or more of these conditions.

The "what, when and where" of using these protective preparations—problems that often confound meat plant operating and maintenance supervisors—can be answered with the aid of a new paint engineering reference folder.

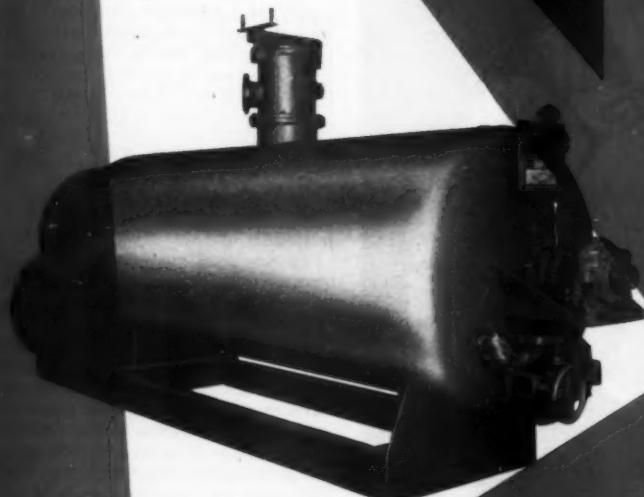
This folder is cross indexed to enable the user to find the exact type of surface (from bleeding rails to knocking pens to tripe washers) he wishes to preserve or beautify and to isolate the exact temperature, chemical and atmospheric conditions that make preservation of that surface difficult. By following the pattern of his problem he can select those products that will do the best job at least cost for the longest period.

Here are a few examples of how the reference charts can be used:

1. By following color instructions, the efficiency of personnel can be increased to produce maximum psychological coolness in summer, greatest visibility in winter and greatest safety the year around.

2. Surfaces can be preserved against

you can meet  
Competitive  
Conditions  
better...  
with the  
new



# DUPPS COOKER

Into the design and construction of each Dupps Cooker goes the accumulated engineering skill and practical experience of our entire technical and operating staff.

Pioneers in the development of Dry Rendering equipment we now offer you these outstanding features in a wide range of Cookers to meet every possible competitive requirement.

- Jacketted Heads
- All Roller Bearings
- Complete Panel Board
- Vapor Line Thermometer
- Oil Sealed Packing Glands
- Safety Discharge Door
- Compact, Herringbone Gear Drive
- Fusion Welded Shell Construction
- Capacities from 2000 to 12,000 lbs.
- All-Steel, All-Welded Underframe

Write us today for full information.

**DUPPS** COMPANY

AMERICAN BUILDING, CINCINNATI 2, OHIO

# more patties per pound! more profits per patty! HOLLY MOLDING MACHINES

## ELECTRIC "HOLLYMATIC" for HIGH SPEED PRODUCTION

Makes paper thin or steak thick patties of varied shapes from all kinds of ground meats—absolute in uniformity of size and weight. Automatically molds, ejects, and stacks 1800 patties per hour on waxed paper—range from 4 to 16 patties to the pound. Perfection in sanitation—easy to clean—greater bun coverage with less meat—reduces your molding costs to a minimum. Save meat—save time—save money.



### ALSO "HOLLY JR." PATTY MOLDING MACHINE

The only small machine on the market that eliminates the manual feed of paper and automatically ejects and stacks the patty on a special coated waxed sheet. Price, \$12.95 F.O.B. factory Chicago.

**HOLLY MOLDING DEVICES, Inc.**  
DEPT. A, 6733 SOUTH CHICAGO AVE., CHICAGO 37, ILLINOIS

**ASMUS**  
BROS. INC.

*From all  
Parts of  
the World*

**THE  
FINEST  
SPICES**

**A SEASONING  
FOR EVERY VARIETY OF  
SAUSAGE OR MEAT LOAF**

Expertly Blended with  
FRESH GROUND SPICES

Bulk or Packaged in any Size required  
"FRESH SPICE FOR FLAVOR"

**ASMUS BROS. INC.**  
523 East Congress  
DETROIT 26, MICHIGAN  
SPICE IMPORTERS AND GRINDERS

WHITE PEPPER  
BLACK PEPPER  
RED PEPPER  
CHILI POWDER  
PAPRIKA  
NUTMEG  
MACE  
GINGER  
MUSTARD  
CORIANDER  
CARDAMON  
MARJORAM  
SAGE, ETC.

rot, mildew, acids, constant moisture, heat and alkali.

3. Loss of time in drying out surfaces before treatment, on waiting for paint and chemicals to dry after application, can be materially reduced. In some cases this means savings of three to seven days of the period when normal plant operations must be halted for the job.

4. Concrete, wood, magnesite and other types of floors can be enameled to wear four times as long. This means that in offices, corridors and other rooms where beautiful floors are necessary as pleasant walls and good light, the cost of paint and labor are reduced by an amount of at least three-fourths.

Copies of the reference charts can be had by writing the editor of THE NATIONAL PROVISIONER.

## Fourth Quarter Grease and Tallow Exports May Be Up

The Commerce Department is considering Department of Agriculture recommendations for supplemental fourth quarter tallow and grease export allocations to Japan and other countries, according to a report this week from authoritative sources. In addition, the USDA has notified various European nations that the United States has further quantities of tallow and grease available for export which can be allocated upon request.

These developments are believed to be a result of a recent petition to Secretary of Commerce Charles W. Sawyer by a group of associations of meat packers and inedible tallow and grease producers for a hearing before the Inter-Agency Export Board to present evidence in support of their demand for elimination of export controls on fats and oils. For a copy of the joint petition of the associations, see THE NATIONAL PROVISIONER of October 30, page 9.

## PREDICT CANADA MAY REDUCE BACON SHIPMENTS TO U. K.

Conferences scheduled to be held this month at Ottawa, Ont., between Canadian and British government officials are expected to be a forerunner to a reduction in Canadian bacon shipments to the United Kingdom, according to Dominion industry circles. It is predicted that the scaling down in contracts for bacon will be accompanied by a reduction in price. Basis for the assumption is the recent trade pact between the United Kingdom and Denmark which provides for large shipments of dairy products and bacon to the United Kingdom.

The current bacon contract provides for delivery of about 200,000,000 lbs. of Grade A, No. 1 Wiltshire sides by Canada at \$35 per 100 lbs. Last year some 250,000,000 lbs. of bacon were delivered by Canada.

## New Trade Literature

**Position-Adjusting Control (NL 516):**—Some of the many ways in which modern automatic controls are helping users to improve operating efficiency are outlined in a revised 40-page catalog, L&N Electric Control, position-adjusting type. Actual installations are illustrated.—Leeds & Northrup Co.

**Vibration Control (531):** A 4-page brochure, "Korfund Vibration Control," lists the advantages and limitations of spring mountings, rubber mountings, and cork materials in the control of vibration. Data on their installation and uses are given in the bulletin. A selector chart tabulates more than 50 typical machine and equipment applications and recommends the proper types of vibro isolators for highest efficiency, both with and without concrete foundations. Typical specifications have also been written for incorporation on installation contracts.—Korfund Company, Inc.

**Materials Handling (532):** The Barrett Junior catalog is 88 pages in two colors, with a listing of equipment from lift-trucks to bar stock racks. The catalog is listed as number 487 and is pocket size. It contains illustrations and comprehensive information on the entire Barrett line of materials handling equipment.—Barrett-Cravens Co.

**Adhesives (NL 533):** A revised catalog section on adhesives published by the B. F. Goodrich Co., Akron, Ohio. It describes the range of the company's adhesives and their applications, gives classifications of various types of rubber cements and service requirements and lists the different products. Data on standard containers are included in this six-page, two color catalog.—B. F. Goodrich Company.

**Packaging (NL 536):** A four-page, two-color folder containing 22 meat and other packages that can be tied with the Bunn package tying machine. On the fourth page are pictures of different types of tying machines.—B. H. Bunn Company.

**Refrigeration and Air Conditioning (NL 531):**—A 109-page book, complete with charts, diagrams and photographs, contains information on combination back pressure regulating and stop valves, dual pressure regulating valves, compensated back pressure regulating valves, reverse acting back pressure regulating valves, automatic suction stop valves, safety relief valves, strainers for gas and liquid, gauges and solenoid valves for all refrigerants, air, brine, water, steam and oil.—Hubbell Corporation.

Use this coupon in writing for New Trade Literature. Address The National Provisioner, giving key numbers only. (11-6-48).

Name \_\_\_\_\_  
Name \_\_\_\_\_  
City \_\_\_\_\_  
Street \_\_\_\_\_



## Makes 4 Big Savings

**1—Labor:** trolleys treated with Tra-leze roll easier—one man can push bigger loads. Also saves time cleaning trolleys and gambrels, for Tra-leze lubricates, cleans, sterilizes and rust-proofs, all in one operation.

**2—Lubrication:** low in cost, usually taking less than 5 lbs. per 1000 trolleys, Tra-leze shows substantial savings in comparison to other methods of lubrication. Gives long-lasting lubrication.

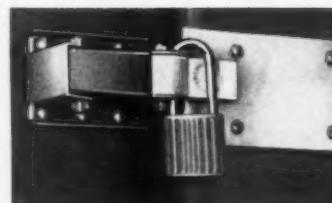
**3—Equipment:** more than a lubricant, Tra-leze is also an excellent rust-preventive, coating and protecting trolleys with dry, dripless wax. Increases the efficiency and life of trolleys.

**4—Meat:** with Tra-leze you entirely eliminate the losses caused by trimming and spot-cutting carcasses to remove oil and rust stains resulting from oil-dripping trolleys. Tra-leze becomes a dry lubricant when applied—ideal for packing house temperatures.

**NATIONAL WAX COMPANY**  
1300 W. Division St. Chicago 22, Ill.

Are your cooler doors sealing in your profits?

**STOP** leaky door losses permanently  
with **LATCH-RITE**



### EMERGENCY RELEASE

Due to exclusive safety feature, workers cannot be locked in when LATCH-RITE is equipped with Emergency Release.

### ICING AND DOOR WARPING

Icing and door warping has been stopped with LATCH-RITE because doors are held shut.

### EASY TO INSTALL

Sturdily built of corrosion resistant alloy, LATCH-RITE comes to you ready to install—complete with door plate, screws and instructions.

Send for descriptive folder and prices—today!

A completely automatic spring-action latch that exerts up to 50 lbs. pressure on doors, when closed. When door is opened, LATCH-RITE instantly releases pressure on door. LATCH-RITE equipped doors open easily.

### PREVENTS COSTLY COLD LEAKAGE

LATCH-RITE prevents costly cold leakage that occurs when refrigerator doors are improperly—carelessly closed. Constant pressure of LATCH-RITE prevents costly cold leakage.

### GIVES YOU LOCK & KEY PROTECTION

LATCH-RITE can be locked with ordinary bicycle padlock (see illustration) affording protection for contents of your refrigerator.

**The H. WEISSINGER CO.**  
1121 N. Dunton Street,  
Philadelphia 23, Pa.

NAME \_\_\_\_\_  
ADDRESS \_\_\_\_\_  
City \_\_\_\_\_ Zone \_\_\_\_\_ State \_\_\_\_\_

HERE'S HOW TO SELL MORE

# PORK SAUSAGE

CATCH 'EM WITH  
Color



HOLD 'EM WITH  
Flavor



"The Man Who Knows"



"The Man You Know"

Eye-catching color and irresistible flavor! That's what you get with H. J. Mayer's Special Seasonings.

There's NEW WONDER Pork Sausage Seasoning which makes those plump, pink piglets with the appetizing color that steals the show in every show case. Their fragrant aroma on the griddle and savory flavor on the table will win a loyal following for your brand.

Also available is Wonder Pork Sausage Seasoning . . . like New Wonder it produces a high color. And there is always the good, old-fashioned Special Pork Sausage Seasoning. In addition, for those who prefer the soluble type, there's OSS Pork Sausage Seasoning, that gets the same sales-making results.

Each of these seasonings is available in several styles . . . as checked on the chart below. That means you can flavor *your* product to the particular taste of *your* customers. Look to H. J. Mayer for advice in selecting the formula that puts the most "sell" in your sausage. Write today!

FIT THE  
FORMULA  
TO YOUR  
CUSTOMERS

	Regular Strength	Light Sage	No Sage	Southern Style
NEW WONDER Pork Sausage Seasoning	✓	✓	✓	✓
WONDER Pork Sausage Seasoning	✓	✓	✓	✓
SPECIAL Pork Sausage Seasoning	✓	✓	✓	✓
OSS Pork Sausage Seasoning	✓	✓	✓	✓

## H. J. MAYER & SONS CO., INC.

6815 South Ashland Avenue, Chicago 36, Illinois • Plant: 6819-27 S. Ashland Ave.

IN CANADA: H. J. MAYER & SONS CO. (CANADA) LIMITED, WINDSOR, ONTARIO

# Up and down the MEAT TRAIL

## Dr. Porsche of Armour Wins Award for Wartime Service

Dr. Jules D. Porsche, assistant director of research and development of Armour and Company, Chicago, was awarded an Army-Navy Certificate of Appreciation for valuable wartime services at a presentation held at the home of Chancellor Hutchins of the University of Chicago, November 2, 1948. The presentation was made by Rear Admiral Cary Jones, Commandant of the Ninth Naval District, and General Chamberlin, Command Headquarters, Fifth Army.

Dr. Porsche's wartime services were in the field of preparation of crystalline human albumin from Red Cross donors' centers which was used by the armed forces. Using laboratory methods and techniques, Dr. Porsche enlarged the process and so developed large scale methods that albumin and other valuable products were prepared from 8,000 pints of blood per week at the Armour Laboratory especially built for the purpose in Fort Worth, Tex. The citation stated that Dr. Porsche "showed the highest technical and administrative ability in carrying out this assignment."

## New and Modern Plant in Fresno Begins Operations

A new packing plant has been completed and is in full operation at 2424 S. Fruit ave., Fresno, Calif., by the Sierra Meat Co. It is owned by Harry T. Baker, Fred Homan and Harvey Martignoni. Compact and completely modern, the plant is designed for efficiency and is equipped to slaughter 80 cattle, 250 calves or hogs or 310 lambs a day.

Baker has been in the meat packing field for 25 years, and Martignoni, a Fresno district rancher, for ten years. Homan, an Army veteran, has been in the locker business in Fresno. John Dias, sales department manager, has also been connected with the meat business in Fresno for many years.

The plant has been selected by Fresno State college to be used in instructing its agricultural students in meat packing operations. The selection was made, according to Eugene A. Egan, dean of the agricultural department of the college, because of the "ultra-modern set up and technical excellence at Sierra."

## Swift Ad Manager Honored

George S. Bertram, advertising manager of Swift Canadian Co., Ltd., Toronto, was elected president of the Association of Canadian Advertisers at the thirty-fourth annual meeting in Toronto recently. He succeeds H. J. Jackson, Chrysler Corp. of Canada, Ltd.

## INJURY RATE DROPS AS SAFETY CONTEST CONTINUES

The average injury frequency rate for all of the contestants in the National Safety Council meat packing industry contest dropped to 9.48 in September compared with 10.26 in August. The decrease lowered the three-month cumulative rate to 11.22 from 11.67 for July and August.

The improved record for September indicates the elimination of administrative difficulties in bringing the full scope of the program into effect, just as the increase in the second month largely reflected adjustments in statistical reporting. The industrial manager of a midwestern packer stated his plant had a frequency rate of 17 for the first month, which he considered a handicap given to the rest by the efforts of his plant to organize contest participation. The second month's rate was 6.

The highlight of the month was the sharp reduction in the average rate of the plants in Division II, the manufacturing and processing division. The September rate for this group was only 9.38 compared with 17.37 in August and 18.15 in July. The Peter Eckrich & Sons plant at Fort Wayne, Ind., leads this division with a perfect rate of 0.

In Division I, only Group C had a higher rate in September than in the preceding month. For Groups A and B the September rates were 8.14 and 7.28 compared with 9.56 and 7.74, respectively, in August. In Group A, plants with man hours in excess of 300,000 per month, two Swift plants and one Wilson plant are setting the pace. Swift's Kansas City plant is well on its way toward making good its stated goal, a frequency rate of 3 or less; the plant now leads the group with a frequency rate of 2.39. Swift's South St. Joseph plant had a frequency rate of 3.86 and the Wilson Oklahoma City plant had a frequency rate of 4.97.

Group B had two perfect record plants while Group C had 11 perfect record plants. The number of plants with perfect records for the three months, July-September, dropped to 14 compared with 17 for the July-August period, and the number of perfect records for September alone dropped to 29 compared with 33 in August. However, as indicated by the lower average rates, these changes were more than offset by better records among the remaining contestants.

## SWIFT UNIT RECEIVES AWARD

At the fall foreman-management meeting of the Memphis Chamber of Commerce, Ned Dearborn, president, National Safety Council, presented a Swift & Company safety award to Swift's Memphis plant. As of October 2, the plant has worked 1169 days without a lost time accident. Receiving the award is S. G. Bell, superintendent, while F. B. Collins, manager, looks on.



## Personalities and Events of the Week

- John Morrell & Co. is constructing an 80 by 140 ft. basement and one story addition to its branch house in Los Angeles. Of brick and reinforced concrete, it will house employee welfare rooms, freezers, bacon slicing department, smoked meat cooler, warehouse storage and shipping.
- The Sunrise Packing Co. has acquired the former Cleveland Sausage Co. plant at Shelby, N. C. It is completely re-

modeling the plant and plans to double present production within the next year. New equipment has been added and the building repainted and renovated. The firm slaughters cattle and hogs and has a capacity at present of 30,000 lbs. a week. Executives of the new firm are Marvin Goforth, J. D. Turner and Griffin P. Smith.

• Robert Harschnek, safety engineer, Swift & Company, Chicago, was guest speaker at the fourth annual Industrial Institute, held at Fort Worth on November 3, under the sponsorship of the Fort Worth chapter of the American Society of Safety Engineers. He de-

scribed the visual aids used in safety work in Swift plants. Following the conference he started a three-week inspection tour of Swift units in the southeast.

• The Luer Canning Co. of Vernon, Calif., has been issued a permit for the construction of a stucco processing plant at 3016 E. Vernon ave. The plant will cost an estimated \$35,000.

• Construction of a large addition to its auto freight warehouse is being carried on by Frye & Co. of Seattle, Wash. Plans for the reinforced concrete structure were drawn by Sigmund Ivarsson of Seattle.

• **Irving Fitzpatrick**, 67, former president of the Knickerbocker Mills Co., died recently in New York after a brief illness. He had been connected with the spice importing and milling firm since 1899 and was well known in the meat industry. He is survived by his widow and two sons, **Irving jr.**, associated with him in business, and **Craig C.**

• The Sangamo Packing Co. of Springfield, Ill., recently celebrated its first anniversary with an open house. The firm employs six persons and handles everything in the meat, poultry and fish lines.

• Remodeling of the Bonanno & Sons Packing House at Barnesboro, Pa., has recently been completed. The packinghouse, operated by three brothers, **Sammy, Anthony and Jake Bonanno**, is equipped with a large refrigeration room, dressing room and sausage kitchen. A separate building is used to store hides and stockyards and barns are maintained.

• **Alphonso Gibbs**, former manager of the Swift & Company plant at Elizabeth, N. J., died recently after a long illness. He was 76 years old and had retired in 1932. He is survived by his widow, **Harriet M. Gibbs**, and several nieces.

• **George J. McGee & Sons**, packinghouse products brokers, has moved from 1026 Lafayette bldg., Philadelphia, to 330 Bourse bldg., Philadelphia 6, it was announced recently.

• More than 500 members of the Southwest Washington Livestock Marketing association of Centralia, Wash., recently attended the opening of the association's new \$110,000 processing plant. **William Schoekopf**, president of the cooperative, said that slaughtering of cattle is scheduled to start soon.

• The Fried & Reineman Packing Co. of Pittsburgh, Pa., has been cleared of a charge that it sold meat for civilian use in violation of a War Food Administration order. The complaint was filed two years ago.

• **J. F. Ayres**, owner of the Dixie Wholesale Meat Co. of Charlotte, N. C., announced that the sale by **W. H. Spoon** and **H. M. Spoon** of the Dixie Meat Packing Co., Inc., did not in any way affect the operation of his wholesale establishment.

• **George McKay**, salesman for 18 years for Canada Packers, Ltd., Ontario, and

#### TREASURE CHEST AWARD WINNER

**Mrs. J. H. Shaw**, Atlanta, Ga. housewife, appears happy to receive a check for \$250 from **Robert L. Redfern**, president of the Redfern Sausage Co. there. She won the award by correctly identifying Redfern sausage as the "product of the day" on a radio give-away program, "Housewives' Treasure Chest." In the center is **Richard Granville**, manager of Radio Station WERD and emcee of the program.



a member of the United Commercial Travellers and Ontario Commercial Travellers' Association, recently died suddenly at his home.

• Permit to build an addition at an estimated cost of \$1,500 has been granted the Lisbon Sausage Co., New Bedford, Mass.

• Two Texas plants have been granted charters: the Spool Stockyards Co., Amarillo, with a capital of \$50,000, incorporated by **Lillie F. Ratliff**, **Annie W. Walker** and **Nannie M. Windsor**; and Harvey's Sausage House, Texarkana, with \$500 capital, by **H. L. Henslee**, **Juanita Cooper** and **Thena B. Henslee**.

• **Charles H. Gristede**, founder and president and chairman of the board of Gristede Brothers', New York chain of groceries and meat markets, died, October 30, at the age of 77. Mr. Gristede is survived by his widow, son **Charles**, three daughters and a brother in Brake, Germany. In 1888, Charles and the late **Diedrich Gristede** came to New York from Germany, where they worked as grocery clerks until establishing their own store on the East River in 1891. This venture began with only a gas-lit grocery. In 1913, with an expansion of ten stores, the firm incorporated with **Charles Bruning**, who added his three to the system. By 1938 they had developed a chain of 141 markets, groceries and liquor stores.

• **Merrill H. Werts** has been named head of the agricultural service department of the Topeka, Kans. plant of John Morrell & Co., **R. M. Outhwaite**, manager, has announced. He succeeds **Gay S. Tuis**, who has been transferred to the livestock department as assistant cattle buyer.

• The Quality Packing Co. has been incorporated in San Antonio, Tex. The firm was chartered by **Maurice Cohen**, **Charles A. Horn** and **Edith Brook Cohen**, with \$30,000 capital stock.

• **A. C. Ferguson** has been named district manager for Swift & Company branch house sales units in the Pittsburgh territory, it was announced re-

cently. He succeeds **J. E. Harris**, who was transferred to the Chicago general office. Ferguson, who joined Swift nearly 24 years ago, was district branch house manager at Fort Worth, Tex., before going to Pittsburgh.

• The Americus Freezer-Locker plant, Americus, Ga., will be sold to private interests, according to **Arthur Rylander**, chairman of the board of county commissioners. The plant, constructed in 1944, represents an investment of \$35,000, not including the land, which was furnished by the county.

• **Armour and Company** is remodeling its Phoenix, Ariz. plant, at a cost of approximately \$35,000.

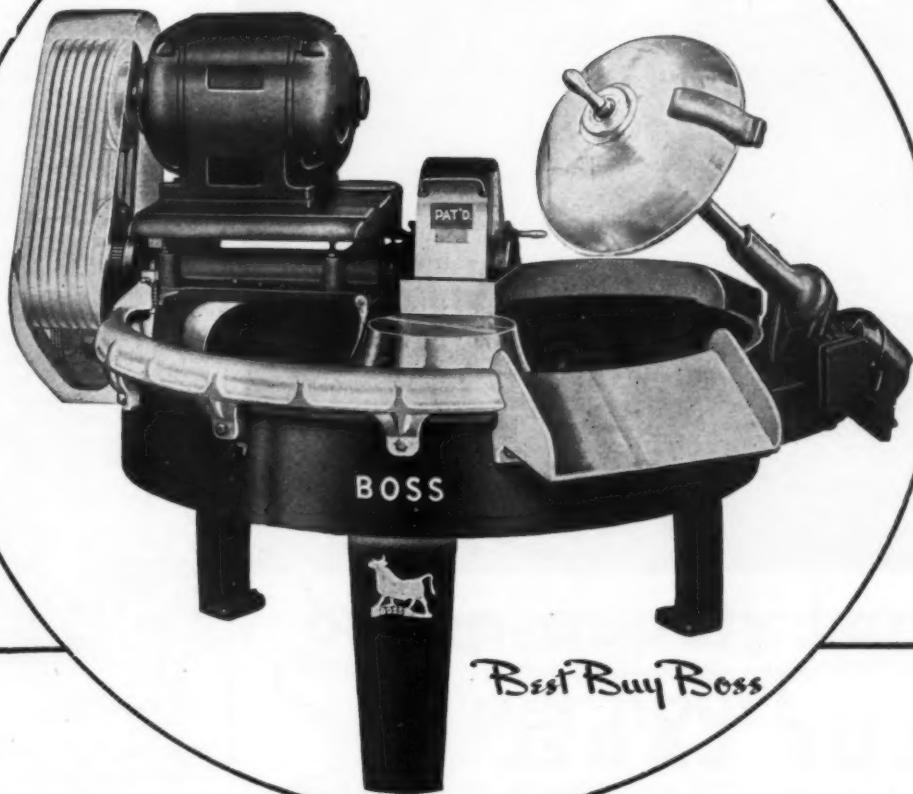
• Premium lists for the twenty-third annual Great Western Livestock Show, to be held at Los Angeles Union Stock Yards, November 27 to December 2, were circulated through the western states in October. Funds for cash premiums and other expenses are provided by the state of California and the county of Los Angeles and dispersed through the Forty-eighth District Agricultural Association, headed by **D. H. Lillywhite**.

• A record of a million miles of safe driving was achieved recently by **Art Martin**, employee of the Swift & Company truck garage in Chicago. In 14½ years he operated Swift trucks, tractor and semi-trailer units more than 1,000,000 miles without a chargeable accident. Most of this driving took place within a radius of 150 miles of Chicago. The National Safety Council has honored him with a special award.

• **John F. Hobbs** Stockyards, Inc., Goldsboro, N. C., has been granted a state charter to deal in and with livestock. Authorized capital stock is \$300,000.

• **Harold F. North**, manager of industrial relations of Swift & Company, will speak before the southern division of the Illinois Manufacturers' Association on February 18, 1949, it has been announced by the association.

# A STATEMENT OF FACT



There is a saying among the Chinese that he who first raises his voice has acknowledged defeat.

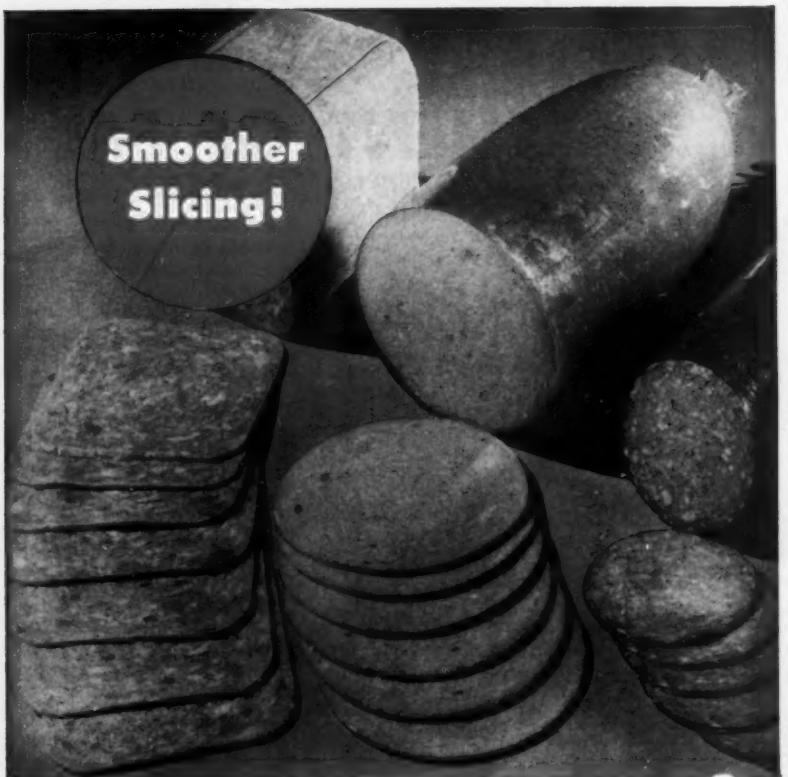
The English word "BOSS" means "leader." And the BOSS Silent Cutter has led competition since its introduction.

BOSS was first to furnish the 180° cutting surface, thus increasing the cut per knife revolution and shortening the cutting cycle. BOSS was first to furnish, and is the exclusive user of, multiple-ball bowl bearings, reducing friction and lessening power demand.

Without raising our voice, we wish to make one further point: BOSS leads in many other directions which it will pay you to investigate. Do it now!



THE *Cincinnati* BUTCHERS' SUPPLY COMPANY  
CINCINNATI 16, OHIO



Smooth-slicing loaves and sausages are one of the qualities your customers want. Your products will slice better... taste better and sell faster when your formula includes:

## BLUE LABEL nonfat dry milk solids

This high-quality product helps improve sausage and meat loaf in five important ways:

1. Helps produce more pleasing sausage flavor and texture.
2. Increases yield and helps reduce shrinkage.
3. Promotes easier slicing, because it acts like a mild binder.
4. Adds to the keeping quality of your meat products.
5. Improves nourishment by adding the complete protein of milk—with its essential amino acids—and other important milk nutrients to the meat used in sausages and loaves.

### A natural "ingredient" for sausages and loaves

BLUE LABEL is scientifically prepared by Kraft from top-quality, fresh, separated milk... dried by the roller process. Order your supply from your nearest Kraft branch today.

Industrial Food Products  
KRAFT FOODS COMPANY

General Offices: 500 Peshtigo Court,  
Chicago 90, Illinois • New York • Minneapolis • Atlanta • San Francisco • Denison, Texas • Branches in all principal cities.

A  
KRAFT  
PRODUCT

### AMI PROVISION STOCKS

A slight in-storage movement of pork meats held by meat packers covered by the American Meat Institute survey of provision stocks got underway during the last two weeks of October. Reporting packers held a total of 162,100,000 lbs. on October 30 compared with 151,400,000 lbs. held on October 16, a small percentage increase. On November 1 a year earlier, total pork stocks were 130,000,000 lbs., or 17 per cent smaller than current holdings. However, the 1939-41 average of 255,900,000 lbs. was 41 per cent larger than the October 30 total. Lard and rendered pork fat holdings declined 11 per cent from total stocks two weeks earlier, dropping from 72,500,000 lbs. to 63,700,000 lbs.

Provision stocks as of October 30, 1948, as reported to the American Meat Institute by a number of representative companies, are shown in the table that follows. Because the firms reporting are not always the same from period to period (although comparisons are always made between identical groups) the table shows October 30 stocks as percentages of the holdings two weeks earlier and last year.

	Oct. 30 stocks as Percentages of Inventories on Oct. 1, 1939-41	Oct. Nov. 1, 1948	Oct. Nov. 1, 1947	Oct. Nov. 1, 1946
D. S. PRODUCT	1948	1947	1947	1946
Bellies (Cured)	56	200	200	64
Fat backs (Cured)	113	184	184	113
Other D. S. Meats (Cured)	116	147	147	116
TOT. D. S. CURED ITEMS	73	164	164	63
TOT. FROZ. FOR D. S. Cure	63	236	236	63
S. P. & D. C. PRODUCT				
Hams, Sweet Pickle Cured				
Regular	100	75	6	6
Skinned	123	90	64	64
All S. P. Hams	122	89	47	47
Hams, Frozen-for-Cure				
Regular	100	56	2	2
Skinned	115	76	42	42
All frozen-for-cure hams	115	75	30	30
Picnic				
Sweet pickle cured	126	105	58	58
Frozen-for-cure	70	127	54	54
Bellies, S. P. and D. C.				
Sweet pickle cured	108	127	95	95
Frozen-for-cure	65	1175	30	30
Other items				
Sweet pickle cured	117	127	71	71
Frozen-for-cure	91	125	82	82
TOT. S. P. & D. C. CURED	113	112	79	79
TOT. S. P. & D. C. FROZEN	82	139	81	81
BARRELED PORK	100	112	21	21
FRESH FROZEN				
Loins, shoulders, butts and scraps	89	78	91	91
All other	84	107	88	88
Total	87	92	82	82
TOT. ALL PORK MEATS	117	117	95	95
RENDERED PORK FAT	75	167	**	**
LARD	89	168	70	70

\*Small. \*\*Included with lard.

### FATS-OILS ALLOCATIONS

Supplemental export allocations, exchanges and cancellations reported during the week ended October 29 by the USDA included: 2,200,000 lbs. of inedible tallow and 4,400,000 lbs. of fatty acids allocated to Belgium in exchange for palm oil, commercial procurement; 168,000 lbs. of inedible tallow and grease allocated to Costa Rica in exchange for copra, commercial procurement; 4,032,000 lbs. of cottonseed oil allocated to the United Kingdom in exchange for palm kernel oil, commercial procurement, and 550,000 lbs. of technical fish oil and 3,300,000 lbs. of household and industrial soap for Bizone Germany, commercial procurement by the Joint Export-Import Agency.

## RECENT PATENTS

The information below is furnished by patent law offices of

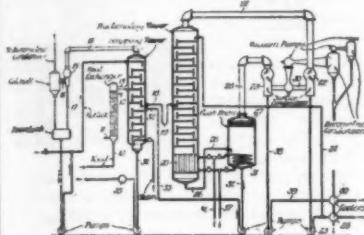
LANCASTER, ALLWINE & ROMMEL

468 Bowen Building  
Washington 5, D. C.

The data listed below is only a brief review of recently issued pertinent patents obtained by various U. S. Patent Office registered attorneys for manufacturers and/or inventors.

Complete copies may be obtained direct from Lancaster, Allwine & Rommel by sending 50c for each copy desired. They will be pleased to give you free preliminary patent advice.

No. 2,450,611, DISTILLATION APPARATUS FOR TREATING FATTY ACID CONTAINING STOCK, patented October 5, 1948 by Ralph H. Potts, La Grange, Ill., assignor to Armour and Company, Chicago, Illinois, a corporation of Illinois. An apparatus is



disclosed for obtaining fatty acids from fatty acid stock containing unwanted components having higher and lower boiling temperature ranges than the fatty acids.

No. 2,450,612, DISTILLATION OF FATTY ACID STOCK BY FRACTIONATION AND FLASH STEPS, patented October 5, 1948 by Ralph H. Potts, La Grange, Ill., assignor to Armour and Company, Chicago, Illinois, a corporation of Illinois. This method is adapted to produce fatty acids, employing the apparatus of patent 2,450,611.

No. 2,451,748, OXIDATION INHIBITOR FOR FATS AND OILS, patented October 19, 1948, by Henry R. Kraybill and Buell W. Beadle, Chicago, Ill., assignors by assignments to A. W. Brickman, Victor Conquest, Frank J. Madden, Wrisley B. Olsen, and Emery T. Filbey, all of Chicago, Ill., as trustees for the benefit of American Meat Institute Foundation. The inhibitor contains a fractional percentage of NDGA ranging from .001 per cent to .01 per cent and phosphoric acid in a quantity not exceeding .02 per cent.

No. 2,450,235, FRACTIONAL SEPARATION OF FATTY OIL SUBSTANCES, patented September 28, 1948 by William P. Gee, Plainfield, N. J., assignor to Texaco Development Corp.,

### VOTATOR MODEL L182A

8 feet 10 inches wide  
9 feet 5 1/2 inches long

**10,000 pounds  
of top-quality Lard  
per hour!**

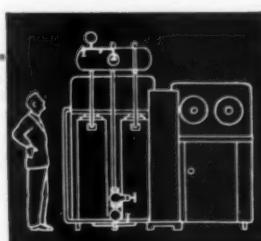
10,000 pounds per hour, chilled and plasticized by a VOTATOR lard processing unit that would just about fit on your bedroom rug! That's speed—and economy. VOTATOR lard processing apparatus does the job on a continuous basis at low cost per pound. And—closed, controlled—it makes sure of lard that sells on the top-quality level. Fully developed VOTATOR lard processing apparatus is available in capacities starting at 3,000 pounds per hour. Capacities can be adjusted without loss of efficiency. Write for details whatever the size of your lard processing operation.

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have proven their superiority in all the large meat packing and sausage plants, and in thousands of smaller plants all over the United States and foreign countries. Available in all sizes for all makes of grinders. They are known the world over for their superiority.

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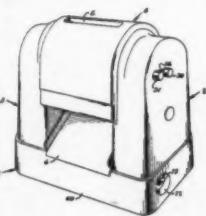


**THE SPECIALTY MFRS. SALES CO.**

Chas. W. Dieckmann  
2021 Grace St., CHICAGO 18, ILL.

New York, N. Y., a corporation of Delaware. An object of this invention is to maintain the proper relationship between the solid and liquid phases in the phase mixture passing to the filter in the filtering step.

No. 2,450,688, MEAT TENDERING MACHINE, patented October 5, 1948 by Grant M. Richard, Toledo, Ohio, assignor to Toledo Scale Company, Toledo, Ohio, a corporation of New Jersey.



The machine employs knives, mounted on arbors, as the tenderizing means.

No. 2,448,067, DEVICE FOR THE MANUFACTURE OF ARTIFICIAL SAUSAGE SKINS, patented August 31, 1948 by Julius Wolff, Amstelrade, Netherlands, vested in the Attorney General of the United States.

The device is said to be adapted simultaneously to provide artificial (fabric) sausage skins with an inner and outer coating so that it is completely imbedded in the coating.

No. 2,448,208, PROCESS OF STABILIZING ORGANIC MATERIALS AND PRODUCTS OF SAID PROCESS, patented August 31, 1948 by Harry M. Barnes, Florham Park, N. J., assignor to General Foods Corporation, Hoboken, N. J., a corporation of Delaware. Animal and vegetable oils are treated against oxidative deterioration by adding a small amount of 5-pentadecyl resorcinol.

No. 2,448,693, EVISCERATING METHOD AND APPARATUS, patented September 7, 1948 by Richard D. Trelease and Carl H. Koonz, Chicago, Ill., assignors to Swift & Company, Chicago, Ill., a corporation of Illinois.

This method comprises cutting a slit in the posterior portion of the carcass, manually removing through the slit a

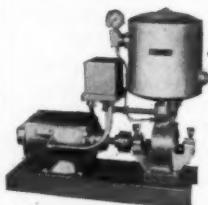


portion of the viscera, particularly the intestines, liver and gizzard, and thereafter removing by pneumatic suction the lungs, kidneys, testes, ovaries and other loose viscera not previously manually removed, simultaneously severing while pneumatically removing viscera which is normally not readily separable from other portions of the carcass, and pneumatically cleaning the internal surfaces from which the viscera has been removed.

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Use this Famous Griffith Equipment for Easier, Reliable Curing and Smoking!



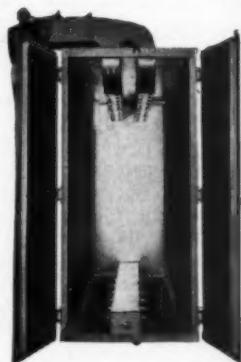
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Insulated . . . Automatic gas control . . . Holds 2 cage trees or 2 trucks . . . Separate smoke generating compartment.

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TORONTO, 2-115 George St.

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# KEEN DEMAND AND HIGH DOLLAR VOLUME OF INDUSTRY EXPECTED TO CARRY INTO 1949

**B**Y MOST measures the meat packing industry continues to be in a strong position with favorable prospects for sustained overall high demand and prices during the coming year, according to a recent financial and economic survey of the industry by W. E. Hoadley, Jr., E. Baughman and W. P. Mors of the research department of the Federal Reserve Bank of Chicago.

While the survey is mainly concerned with the analysis of trends in 1947 and supplements analyses made in 1946 and 1947, it does cover some 1948 developments and indicates those which may come in the future.

The meat packing industry, says the survey, established new all-time records in dollar sales and earnings in 1947, which probably will not be equalled during the present year because of recurrent shortages in livestock, work stoppages affecting the largest producers, and rising costs.

Meat packing, along with many other industries, now is experiencing numerous small-scale adjustments in output, demand, and prices as part of the gradual shift to more normal conditions. But, it seems likely that at least another year will elapse before prices become more stabilized.

Without rationing and price control, a noticeable narrowing occurred in the spread of earnings between the large and the other meat packing firms during 1947. The former companies acquired a greater proportion of livestock with resultant higher profits than in the previous year when livestock flow was distorted.

Because of the shutdown of large packing plants and some others this spring, it is expected that 1948 earnings of many medium and small companies will reflect relative gains over the large companies and thus again widen the earnings spread between these groups of firms.

Total production of meat, wholesale meat basis, will approximate 21,500,000,000 lbs. for the current calendar year, about 9 per cent less than for 1947, but 20 per cent more than the 1947-41 average.

Beef and veal production have declined and probably will account for about 50 per cent of total meat production in 1948. Pork will increase its share to about 46 per cent of total meat production this year. Lamb and mutton will account for only a little over 3 per cent of total meat production in 1948.

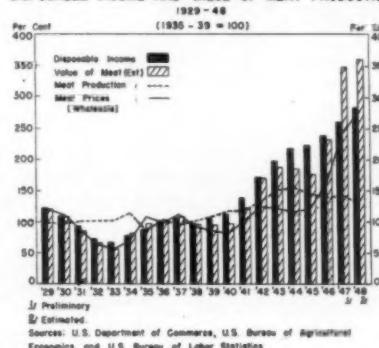
These relative shifts in volume of different kinds of meat not only reflect changes in production and marketing of meat animals, but also at times cause divergent earnings experience among different groups of packers.

Aggregate dollar sales of meat packing concerns in 1948 seem likely to approximate the all-time record level of

1947. Total value of meat at wholesale, reflecting both higher prices and smaller quantities, is estimated to be about 4 per cent above 1947.

At wholesale, prices for 1948 will exceed the 1947 average by 15 per cent, according to the survey. Disposable

#### DISPOSABLE INCOME AND VALUE OF MEAT PRODUCTION



(after taxes) income for 1948, it is now anticipated, will be about 10 per cent above 1947, but reduced supplies will cause per capita consumption of meat to decline to 145 lbs.

Following the end of price controls, the proportion of incomes estimated to

have been spent for meat increased and in 1947 amounted to about 6.5 per cent of disposable income. A major part of this increase resulted from the much greater relative as well as absolute rise in meat purchases by families with below average income. Although consumer expenditures for meat apparently will show an increase for 1948, the relative gain in meat expenditures probably will be smaller than the comparable increase in disposable income. This will mean a small decline in the percentage of income spent for meat and probably indicates the beginning of a trend back toward the prewar relationship, when expenditures for meat averaged about 5 to 6 per cent of disposable income.

During 1947 the more than 650 slaughtering meat packers reporting on their operations to the Packers and Stockyards Division, U. S. Department of Agriculture, had average earnings of 15.9 per cent on net worth compared with 15.2 per cent in 1946. This slight overall gain resulted from the strong showing of the large meat packers which increased their earnings more than one-third during their 1947 fiscal year. Earnings of the small and very small companies, while remaining well above those of the large packers, fell by over 40 per cent during the year.

This narrowing in the spread between the earnings of the large packers, on the one hand, and those of the smaller groups, on the other, marked 1947 financial results, a reversal of the 1946 situation. With earnings of 14.6 per

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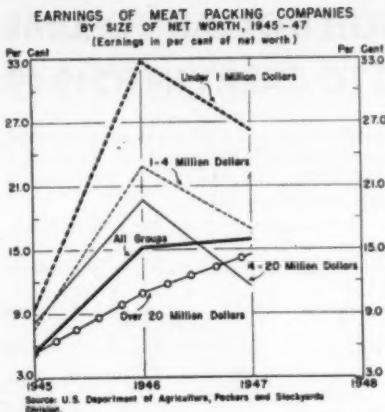
WORTHINGTON COMPRESSORS IN STOCK — ALL SIZES

cent, the large packers, according to the Packers and Stockyards Division, exceeded the medium groups (11.5 per cent) for the first time in 10 years, although still remaining below the small (16.9 per cent) and the very small (26.3 per cent) companies. For all size groups, earnings remained substantially above the already high wartime levels. It becomes clear that 1947 was a year of substantial relative gain for the large packers.

Since most of the large packers use the last-in, first-out method of inventory valuation to a greater extent than packers in the smaller size groups, the earnings spread between the two groups would have been narrowed even further during 1947 had a more common method of inventory valuation been used.

Although total commercial slaughter rose only about 5 per cent in 1947, the return of livestock to more normal channels enabled the larger firms to increase tonnage by one-fourth. Total tonnage handled by companies in the remaining size groups fell.

Judging from the 25 per cent drop in non-federally inspected slaughter, many small and very small firms, as well as some medium packers, experienced substantial declines in slaughter volume during 1947. Many advantages accruing to these smaller companies from specialized operations and location of plants near sources of supply were more than offset by difficulties of maintaining volume. Among the specialized com-



panies, only the small beef packers and the very small lamb and lamb and beef packers were able to show earnings increases.

Because wholesale meat prices rose sharply during 1947, all packer groups had substantial increases in dollar sales volume, the overall industry rise approximating 53 per cent. The large packers led with a gain of 68 per cent followed by the medium companies (44 per cent) and the small and very small groups combined (37 per cent). With the dollar volume of costs advancing more rapidly than that of sales, the profit margin, or percentage of earnings to sales, fell noticeably for packers in all size groups. For the industry as a

whole the drop was from 2.3 per cent in 1946 to 1.6 per cent during the year 1947.

Meat packing retained its position as a relatively low earnings industry in 1947, the 12 per cent return on net worth ranking fourth lowest among the manufacturing industries included in the financial studies of the National City Bank of New York. Meat packing earnings, moreover, were 5 percentage points below the average for all manufacturing corporations. The 1946-47 earnings gain of 20 per cent reported for meat packing compared with a corresponding increase of 50 per cent generally among manufacturing concerns.

The working capital of the meat industry expanded about 7 per cent in 1946-47, continuing the same rate of increase experienced during the preceding year.

The industry's current ratio continued to fall fairly generally in 1947, with current assets dropping from about 3 to 2.7 times current liabilities. Cash and marketable security holding declined substantially, especially among the very small concerns. This trend reflected the shift in current assets to the less liquid form of higher dollar inventories and receivables, in turn traceable in large part to rising prices. Pointing to the increased difficulty the industry has had in financing its operations from insufficient internal sources of funds, a substantial and fairly general rise has occurred in bank borrowings, with an increase of almost \$80,000,000 for the large packers during 1947. Accounts payable increased 50 per cent, but tax liabilities showed little change.

Rising prices and anticipated strong demand for meat usually are conducive to increased inventories, more particularly during the fall and winter peak in livestock marketing. Inventory values rose over 30 per cent during 1946-47, but sales which were rising still faster actually reduced the number of days sales in inventories from 30 to 24.

With present prospects for continued strong demand and relatively short meat supplies again in the summer months of 1949, packers normally would be inclined to carry sizable inventories from the 1948-49 winter months into next summer. The survey predicts they may not follow this normal seasonal inventory practice, however, because of the: (1) large feed crop in 1948 which assures increasing production of hogs throughout 1949, (2) present high level of prices and the severe price break earlier this year, and (3) expectation that the seasonal run of livestock will come somewhat later than a year ago, thereby reducing the need for seasonal storage of meat.

There is no substitute for knowing! Only when you know the market can you sell or buy intelligently. Subscribe to THE NATIONAL PROVISIONER DAILY MARKET SERVICE.

## Shipping Containers to Your Specifications

Light Corrugated Containers for various products—Strong, moisture-resistant, Solid Fibre Containers for refrigerated products—*V*-board high test Containers for export—these are a few of the many types of containers we can furnish to meet your particular requirements. All containers are made from board produced in our paper mill in specified grades.

Use Hummel & Downing containers for safe shipment of your products, and Hummel & Downing Folding and Display Cartons for protection and fast turnover.

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900 bellies per hour

...that's what an unskilled operator can skin using the

## TOWNSEND BACON SKINNER

with a closer high-yield trim



Yes, 900 bellies per hour—that's standard with the Townsend. And no other skinning method has ever approached its close-cutting high-yield performance.

The Townsend Bacon Skinner is a worthy companion to the Townsend Model 27—the versatile machine that has lowered the cost of skinning ANY pork cut.

The Bacon Skinner is a specialized machine for one special job—skinning bellies, fresh or smoked.

Its greater speed means high output per man-hour.

Its closer trim means higher yield per belly.

Both together mean a higher profit margin for your provision department.



TOWNSEND ENGINEERING

COMPANY 315 East Second Street  
Des Moines, Iowa

# MARKET SUMMARY

## DETAILED INFORMATION INDEX

Hog Cut-Out	39	Calves and Gres...
Cattle Provisions	42	Vegetable Oils...
Lard	42	Hides...
I. C. L. Prices	41	Livestock...

## Cattle—Beef—Veal

### CATTLE

Chicago cattle market: Steers, steady; heifers, steady to weak; cows, steady; canners and cutters, steady to 50c higher; bulls, 25c to 50c higher; calves, strong.

	Thurs.	Last wk.
Chicago steer top...	\$40.75	\$40.50
4 day cattle avg...	31.50	31.25
Chi. heifer top.....	32.50	33.50
Chi. bol. bull top....	23.75	23.50
Chi. cow top.....	22.50	20.00
Chi. cut. cow top....	17.00	16.50
Chi. can. cow top...	15.50	15.50
4 day can.—		
cut. aver.....	15.50	15.50
Kan. City, top.....	28.75	30.50
Omaha, top.....	33.50	36.00
St. Louis, top.....	30.50	34.00
St. Paul, top.....	35.00	37.00
Receipts 20 markets		
4 days.....	234,000	325,000
Slaughter—		
Fed. Insp.*.....	277,000	281,000

### BEEF

Carcass, good, all wts.: Lower.

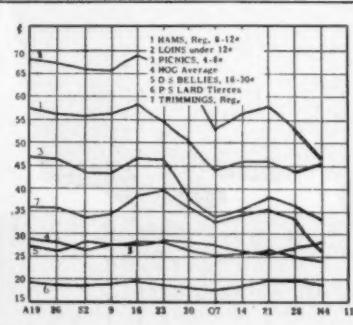
Chicago	48	@49	49	@50
New York	48	@52	49	@53
Chi. cut., Nor.	32		31	
Chi. bol. bulls..	36	@36½	35½@36	
Chi. can., Nor.	32		31	

### CALVES

Chicago, top.....	\$32.00	\$32.00
Kan. City, top.....	28.00	28.00
Omaha, top.....	28.00	28.00
St. Louis, top.....	36.50	35.50
St. Paul, top.....	31.00	30.00

Slaughter—		
Fed. Insp.*.....	155,000	145,000
Dressed veal: Mixed.		
Good, Chicago.....	36@45	36@44
Good, New York....	36@45	36@45

\*Week ended October 30, 1948.



## Hogs—Pork—Lamb

### HOGS

Chicago hog market this week: Top \$1.35 lower and average \$1.29 lower; other markets 75c to \$1.75 lower.

	Thurs.	Last wk.
Chicago, top.....	\$24.25	\$25.60
4 day avg.....	24.20	25.49
Kan. City, top.....	24.75	25.75
Omaha, top.....	24.75	25.50
St. Louis, top.....	24.50	25.75
St. Paul, top.....	24.00	25.00
Corn Belt, top.....	23.75	25.00
Indianapolis, top....	24.25	25.75
Cincinnati, top....	23.75	25.50
Baltimore, top.....	25.00	26.50
Receipts 20 markets		
4 days.....	336,000	371,000
Fed. Insp.*.....	1,106,000	1,056,000
Cut-out.....	180-	220-
results.....	220 lb.	240 lb.
This week.....	\$ .63	\$ .71
Last week.....	.28	.53
		.98

### PORK

Chicago: Mostly lower.

Reg. hams,		
all wts.....	46n	44n
Loins, 12/16 .....	44½@46	51 @52
Bellies, 8/12 .....	37 @37½	38½@39
Picnics,		
all wts.....	33 @33%	35½@36
Reg. trim., 25 .....	25 @26	31½@32
New York:		
Loins, 8/12 .....	47 @49	56 @58
Butts, all wts. 47 .....	47 @49	52 @54

### LAMBS

Chicago, top.....	\$26.50	\$24.75
Kan. City, top.....	26.50	24.00
Omaha, top.....	26.25	24.50
St. Louis, top.....	26.25	24.65
St. Paul, top.....	26.00	24.50
Receipts 20 markets		
4 days.....	214,000	296,000
Slaughter—		
Fed. Insp.*.....	360,000	394,000

Dressed lamb prices: Mixed.		
Chicago, choice.....	46@48	45@47
New York, choice.....	43@48	47@50

## Hides—Fats—By-Products

### HIDES

Chicago packer hides: Continued strength on all descriptions of hides this week and sold at higher levels. Most all descriptions from ½c to 1c higher. Native steers sold up 1c; butt brands, Colorados, heavy Texas steers moved at ½c higher.

	Thurs.	Last wk.
Hvy. native		
cows.....	28 @28½	27½@27½
Nor. calf		
(heavy) .....	52½n	52½
Nor. calf		
(light) .....	55n	55
Nor. native		
kipskin .....	35n	35
Outside small pk.		
native, all weight		
str. & cows. 24	@25	23 @24

### TALLOW, GREASES, ETC.

Chicago: Large soapers continue bidding basis 13c fancy tallow and 13½c choice white grease. Large dealer interest prevailed this week with sales reported from ½c to 1½c higher than last week's quoted prices. Sales scattered. Fancy tallow.. 14 @14½ 13 @13½. Choice white grease..... 13½@14 12½.

Chicago By-Products: Mostly higher.

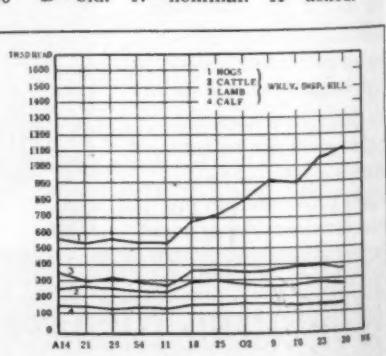
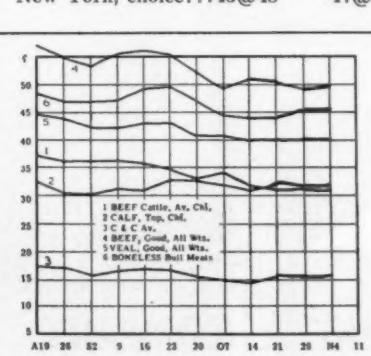
Dry rend.		
tankage .....	*1.75@1.80	*1.70@1.80
10-11%		
tankage .....	*8.25@8.50	*8.25
Blood .....	*8.25@8.50	*8.25
Digester tankage		
60% .....	100.00	100.00
Cottonseed oil,		
Val. S. E.....	20pd	20½pd

\*F.O.B. shipping point.

### LARD

Lard—Cash .....	19.40n	19.20n
Loose .....	18.75a	20.50a
Leaf .....	17.75n	19.50n

B—bid. N—nominal. A—asked.





Now...in practically any refrigerated cabinet...you can have one of the new General Electric sealed condensing units. A full line of 32 models is now available.

Pioneer in the sealed unit field, General Electric has put 37 years of experience into this new line. In design, construction, and testing, these hermetics are completely a G-E product. Every part is warranted by General Electric—one company...one responsibility.

You can count on G-E hermetics for *high refrigeration per kilowatt hour*. They're designed to last longer, too...because of such outstand-

ing features as forced feed lubrication, solid manganese bronze connecting rods, Swedish steel valves, counterbalanced crankshaft.

The G-E line covers the entire suction range down to -30 degrees F., in sizes from  $\frac{1}{6}$  to  $\frac{1}{2}$  hp. Servicing is quick and easy due to General Electric's national replacement policy.

For greater satisfaction from your refrigerated cabinets...insist on a G-E hermetic. *General Electric Company, Air Conditioning Department, Section R87811, Bloomfield, New Jersey.*

*Note: G-E hermetics are sold only to manufacturers of refrigerated fixtures.*

**GENERAL**  **ELECTRIC**  
*Better Refrigeration*

# two big November events in the Meat Educational Program



## 1

A 2-page spread in **LIFE** and **LOOK** tells meat's big story in a big way

Here is a mighty important ad—one that builds a lot of excitement into the authoritative facts about meat's outstanding food values.

And these vital facts reach a great new audience of more than 17 million people through the addition of *Look* magazine to the Meat Educational Program (November 23 issue, out November 9).

This is in addition to the 27½ million people who will see the *Life* magazine issue that carries this ad (November 22 issue, out November 19).

To get the full benefit of this advertising, talk it up to your customers, see that every retailer has the new meat food-value chart poster and available tie-in advertising materials.

## 2

"Pork Sausage Time" promotion on the Fred Waring Radio Show (Nov. 2, 9 & 16)

Pork sausage gets a big radio send-off—it's featured for three straight weeks on Fred Waring's Tuesday morning broadcasts. All salesmen of companies participating in the Meat Educational Program are being supplied with full details and kits of tie-in posters, display materials, price cards and mats to merchandise this promotion to their trade.



**AMERICAN MEAT INSTITUTE** Headquarters, Chicago • Members throughout the U.S.

# Inspected Hog Slaughter in Week Ended October 30 Again Over a Million Head

**M**EAT production under federal inspection for the week ended October 30 totaled 321,000,000 lbs., the U. S. Department of Agriculture reported this week. This production was 1 per cent above the 318,000,000 lbs. re-

week last year. Output of inspected veal for the weeks under comparison was 20,000,000, 19,300,000 and 24,200,000 lbs., respectively.

Hog slaughter estimated at 1,106,000 head was 5 per cent above 1,056,000 re-

lamb and mutton in the three weeks under comparison amounted to 15,100,000, 16,500,000 and 15,600,000 lbs., respectively.

## CHICAGO PROVISION STOCKS

A sharp decline in total lard stocks at Chicago was apparent during the last two weeks of October. Stocks held on October 30 totaled 29,393,979 lbs. compared with 42,632,024 lbs. held a fortnight earlier, and 55,362,685 lbs. held on September 30, 1948. Stocks a year earlier were larger than current holdings.

October 30 meat stocks were also smaller than those held at the end of September, but remained larger than stocks of a year earlier. Totals for the three periods were 20,436,936, 29,677,458 and 18,401,973 lbs., respectively.

Week Ended	Week ended October 30, 1948—with comparisons											
	Beef		Veal		Pork		Lamb and mutton		Total meat			
	Number	Prod.	Number	Prod.	Number	(excl. lard)	Prod.	Number	Prod.	Prod.	Prod.	
	1,000	mill. lbs.	1,000	mill. lbs.	1,000	mill. lbs.	1,000	mill. lbs.	100	mill. lbs.	mill. lbs.	
Oct. 30, 1948	277	135.7	155	20.0	1,106	150.4	300	15.1	321.2			
Oct. 23, 1948	281	138.8	145	19.3	1,056	145.6	304	16.5	318.2			
Nov. 1, 1947	331	151.5	188	24.2	1,007	138.5	382	15.6	329.8			

Week Ended	AVERAGE WEIGHT (LBS.)											
	Cattle			Calves			Hogs			Sheep & lambs		
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	Per	Total
Oct. 23, 1948	931	490	236	129	235	136	91	42	12.8	35.2		
Oct. 16, 1948	985	494	244	133	234	136	98	42	12.5	30.9		
Nov. 1, 1947	915	458	244	129	231	138	92	41	11.9	27.7		

<sup>1948</sup> production is based on the estimated number slaughtered for the current week and on average weights of the preceding week.

ported last week, but 3 per cent below the 330,000,000 lbs. recorded for the corresponding week last year.

Cattle slaughter was estimated at 277,000 head, 1 per cent below the 281,000 reported last week, and 16 per cent below the 331,000 kill of the corresponding week last year. Beef production was 136,000,000 lbs. compared with 139,000,000 lbs. in the preceding week and 152,000,000 in the week a year ago.

Estimated calf slaughter of 155,000 head compared with 145,000 in the preceding week and 188,000 in the same

ported for the preceding week and 10 per cent above the 1,007,000 kill of the same week in 1947. Production of pork was 150,000,000 lbs., compared with 144,000,000 reported last week, and 138,000,000 recorded for the same week last year. Lard production was 33,200,000 lbs., compared with 30,900,000 in the previous week and 27,700,000 processed in the week last year.

Sheep and lamb slaughter was 360,000 head, compared with 394,000 head for the preceding week and 382,000 in the week last year. Production of inspected

## ALL HOGS CUT OUT WITH MINUS MARGINS THIS WEEK

(Chicago costs and credits, first three days of week.)

Both average costs of live hogs and pork product values were lower the first part of this week than last. Product prices dropped the most, however, resulting in poorer cutting margins for all weights of hogs tested. The cutting margin for heavies was the poorest at minus \$1.17 while lights were in the best

position, cutting at minus 63¢.

This test is computed for illustrative purposes only. Each packer should figure his own test, using actual costs, credits, yields and realizations. Values reported here are based on available Chicago market figures for the early part of the week.

180-220 lbs.			220-240 lbs.			240-270 lbs.		
Value			Value			Value		
Pct.	Price	per cwt.	Pct.	Price	per cwt.	Pct.	Price	per cwt.
live	per	wt.	live	per	wt.	live	per	wt.
wt.	lb.	alive	yield	lb.	alive	yield	lb.	alive
Skinned hams	12.6	47.0	\$ 5.92	8.81	12.6	47.0	\$ 5.92	8.81
Piclins	5.6	32.7	1.83	2.64	5.5	32.7	1.80	2.51
Boston butts	4.2	46.5	1.95	2.83	4.1	45.5	1.87	2.63
Loin (blinder)	10.1	46.4	4.69	6.77	9.8	46.0	4.51	6.39
Bellies, S. P.	11.0	37.6	4.14	5.98	9.5	37.3	3.54	5.03
Bellies, H.	—	—	—	—	2.1	21.1	.57	.81
Fat backs	—	—	—	—	3.2	18.5	.59	.83
Plates and jowls	2.9	21.3	.42	.80	3.0	21.1	.64	.95
Raw leaf	2.3	17.9	.44	.57	2.2	17.9	.60	.85
P. S. lard, rend. wt.	13.9	19.3	2.68	3.84	12.2	19.3	2.37	3.33
Spareribs	1.6	44.8	.72	1.63	1.6	40.8	.65	.94
Regular trim	3.2	27.1	.90	1.27	3.1	27.1	.84	1.14
Feet, tails, etc.	2.0	17.5	.35	.51	2.0	17.5	.35	.49
Offal & misc.	—	—	—	—	—	—	—	—
Total Yield & Value	69.5	—	—	71.0	—	—	24.94	35.13
Per cwt.			Per cwt.			Per cwt.		
alive			alive			alive		
Cost of hogs	\$24.07		\$24.70		\$24.70			
Condemnation loss	.12		.12		.12			
Handling and overhead	.95		.83		.75			
TOTAL COST PER CWT.	\$25.74		\$37.04		\$25.65			
TOTAL VALUE	25.11		36.13		35.13			
Cutting margin	—	\$.63	—	\$.91	—	\$.71	—	1.00
Margin last week	—	.28	—	.40	—	.63	—	.75

## 4th Quarter Meat Output Will Be Under 1947—USDA

Total meat production in the October-December quarter of 1948 is likely to be moderately smaller than in 1947, according to an analysis of the livestock and meat situation by the Outlook and Situation Board of the U.S. Department of Agriculture. The anticipated reduction is due to the fewer cattle and sheep to be marketed from the smaller numbers on farms and ranches, and to the 3 per cent fewer pigs saved last spring than in the spring of 1947. Meat consumption per civilian consumer in the fourth quarter may be around 3 lbs. less than the 40.8 lbs. in the fourth quarter of 1947.

The 1948 corn crop is an all-time record, and total supplies of feed concentrates of all kinds, although second in 1942-43, are the largest ever in relation to the livestock on hand. The big feed supplies will not increase meat production significantly the remainder of this year or early next year, and no large increase in meat available to consumers can be expected until late in 1949. Additional output at that time will come from slaughter of hogs from the 1949 spring pig crop.



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BRAND  
**dextrose**

**Amigold** BRAND  
YELLOW CORN FLOUR

**Meat packers find these products  
improve quality.**

**Our technical division will furnish  
information and advice  
without obligation.**

**Corn Products Sales Company**

17 Battery Place

• New York 4, N.Y.

WHOLE

Choice na  
All we  
Good na  
All we  
Commercial  
All we  
Utility, al  
Hindquarter  
Forequarter  
Cow, com  
Cow, util  
Cow, cutt  
Bologna b

Steer loin  
Steer loin  
Steer loin  
Steer round  
Steer rib  
Steer rib  
Steer rib  
Steer sirloin  
Steer sirloin  
Steer bris  
Steer bris  
Steer chuck  
Steer chuck  
Steer back  
Steer back  
Navel, ga  
Fars shank  
Hind shank  
Steer tende  
Cow tende  
Steer plate

Brain  
Hearts  
Tongues, a  
fresh or  
Tripe, cool  
Livers, reg  
Kidneys  
Check meat  
Lips  
Lungs  
Meats  
Odors

CA

Choice  
Good, 225  
Commercial  
Utility

VE

Choice car  
Good carce  
Commercial  
Utility

Good lamb  
Good lamb  
Commercial

Good  
Commercial  
Utility

WHO

Fancy regul  
14/18 lbs.  
paper  
Fancy skin  
14/18 lbs.  
paper  
14/18 lbs.  
paper

Fancy trim.  
bacon, 8 lb  
Square cut  
8 lb. down

FRE

PO

Fresh ab ha  
Reg. peek  
and, 12 lb  
Tenderloins  
Boneless lois  
Picnic, 4/8  
Medallions  
Sparerib, n  
Boston but  
Boneless but  
Neck bones  
Pigs' feet  
Kidneys  
Livers  
Brain  
Gourds, lean

The Natio

# MEAT AND SUPPLIES PRICES

Chicago

## WHOLESALE FRESH MEATS

### CARCASS BEEF

	Nov. 3, 1948
per lb.	
Choice native steers—	
All weights	54 @56
Good native steers—	
All weights	48 @51
Commercial native steers—	
All weights	40 @47
Utility, all wts.	34 @37
Hindquarters, choice	60 @62
Forequarters, choice	48 @50
Cow, commercial	34 @47
Cow, utility	33 @35
Cow, butter and canner	31 @32
Bologna bulls, 500 up.	56 @36%

### BEEF CUTS

Steer loin, choice	85 @95
Steer loin, good	73 @78
Steer loin, commercial	45 @45
Steer round, choice	52 @54
Steer round, good	50 @52
Steer rib, choice	76 @83
Steer rib, good	62 @65
Steer rib, commercial	48 @48
Steer sirloin, choice	95 @97
Steer sirloin, commercial	85 @85
Steer brisket, choice	53 @55
Steer brisket, good	53 @55
Steer chuck, choice	50 @52
Steer chuck, good	48 @48
Steer back, choice	68 @68
Steer back, good	62 @62
Navel, good	25 @30
Foie gras	33 @35
Beef shanks	27 @27
Steer tenderloins	1.75 @1.80
Cow tenders, 5 up.	77 @79
Steer plates	38 @38

### BEEF PRODUCTS

Brains	7 @7 1/2
Hearts	27 @28
Tongues, select, 3 lbs. & up, fresh or froz.	37 @38
Tongues, house run, fresh or froz.	31 @32
Tripe, cooked	61 @7
Livers, regular	36 @36
Kidneys	19 @19
Cheek meat	30 @30
Lips	19 @19
Langs	12 @12
Melts	12 @12
Udders	8 @8

### CALF—HIDE OFF

Choice, 225 lbs. down	39 @40
Good, 225 lbs. down	36 @37
Commercial	33 @35
Utility	30 @32

### VEAL—HIDE OFF

Choice carcass	44 @46
Good carcass	42 @43
Commercial carcass	36 @37
Utility	30 @32

### LAMBS

Choice lambs	45 @47
Good lambs	44 @46
Commercial lambs	42 @44

### MUTTON

Good	19 @21
Commercial	18 @19
Utility	17 @18

### WHOLESALE SMOKED MEATS

Fancy regular hams, 14/18 lbs., parchment paper	53 @55
Fancy skinned hams, 14/18 lbs., parchment paper	54 @56
14/16 lbs., parchment paper	54 @57
Fancy trim, brisket off, bacon, 8 lb. down, wrap	55 @58
Square cut seedless bacon, 8 lb. down, wrap	53 @60

### FRESH PORK AND PORK PRODUCTS

Fresh sk. ham, 10/16	49 @49
Reg. pork loins, und. 12 lbs.	47 @48
Tenderloins	86 @91
Boneless loins	67 @68
Picnics, 4/8	63 @34
Skinned shdbs, bone in	41 @43
Spareribs, under 3 lb.	46 @47
Boston butts, 4/8 lb.	45 @48
Boneless butts, c.t., 3/5	67 @67
Neck bones	19 @21
Elkneys	9 @9 1/2
Livers	23 @23
livers	26 @27
liver	26 @26
liver	17 @17
sauces, lean in.	18 @18

### FANCY MEATS

Tongues, corned	35 @39
Veal breeds, under 6 oz.	67 @75
6 to 12 oz.	76 @78
12 oz. up.	82 @85
Beef kidneys	61 @19
Calf tongues	24 @26
Lamb fries	75 @80
Beef livers, selected	56 @56
Ox tails, under 1/2 lb.	10 @10
Over 1/2 lb.	25 @30

### SAUSAGE MATERIALS

Reg. pork trim (50% fat)	26 @28
Sp. lean pork trim, 85%	42 @43
Ex. lean pork trim, 95%	55 @56
Pork cheek meat	42 @43
Pork tongues	6 @26
Boneless bull meat	46 @47
Boneless chuck	45 @45 1/2
Shank meat	46 @46
Beef trimmings	34 @34 1/2
Beef cheek meat	30 @30
Dressed canners	31 1/2 @32 1/2
Dressed cutter cows	31 1/2 @32 1/2
Dressed bologna bulls	36 @37 1/2
Boneless veal trim	35 @32

### DRY SAUSAGE

Cervelat, ch. hog bungs	89
Thuringer	52
Farmer	77
Holsteiner	77
B. C. Salami	84
B. C. Salami, new con.	51 1/2
Genoa style salami, ch.	98
Mortadella, new condition	53
Cappicola (cooked)	89
Italian style hams	82
SAUSAGE CASINGS	
Pork sausage, hog casings	48 @48
Pork sausage, bulk	43 @43
Frankfurters, sheep casings	51 @51
Frankfurters, hog casings	48 @48
Bologna	41 @42
Bologna, artificial casings	41 @42
Smoked liver, hog bungs	50 @50
New Eng. lunch specialty	64 @64
Minced luncheon spec., ch.	54 1/2 @54 1/2
Tongue and blood	39 @39
Blood sausage	31 @33
Souse	52 @52
Polish sausage, fresh	49 @51
Polish sausage, smoked	49 @53 1/2
SAUSAGE CASINGS (F. O. B. Chicago)	
(Prices quoted to manufacturers of sausage.)	

### BEAN CASINGS

Domestic, rounds, 1% to 1 1/2 in., 180 pack	45 @50
Domestic rounds, over 1 1/2 in., 140 pack	50 @55
Export rounds, wide, over 1 1/2 in.	75 @90
Export rounds, medium, 1% to 1 1/2 in.	50 @60
Export rounds, narrow, 1% in. under	1.15 @1.35
No. 1 weaners, 24 in. up	12 @12
No. 1 weaners, 22 in. up	7 @8
No. 2 weaners	5 @6
Middle sewing, 1% @	
2 in.	1.15 @1.20
Middle, select, wide, 2 1/2 in.	1.20 @1.25
Middle, select, extra, 2 1/2 in.	1.50 @1.65
Middle, select, extra, 2 1/2 in. up	2.00 @2.10
Beef bungs, export	1.17 @1.18
Beef bungs, domestic	1.1 @1.12
Dried or salted bladders, per piece	
12-15 in. wide, flat	15 @16
10-12 in. wide, flat	10 @11
8-10 in. wide, flat	7 @7
Pork casings:	
Extra narrow, 20 mm. & dn.	3.05 @3.25
Narrow, medium, 20 @22	
mm.	2.90 @2.10
Medium, 32 @35 mm.	1.85 @1.95
Sp. medium, 35 @38 mm.	1.55 @1.70
Wide, 38 @42 mm.	1.40 @1.50
Export bungs, 34 in. cut	34 @36
Large prime bungs, 34 in. cut	25 @30
Medium prime bungs, 34 in. cut	15 @17
Small prime bungs	14 @15
Middles, per set, cap off	60 @83

### SEEDS AND HERBS

Whole for Sauz	Ground
Caraway Seed	@24 1/2 @29
Cominos seed	29 @33
Mustard ad., fey, yel.	62 @22
American	62 @20
Marjoram, Chilean	62 @27
Oregano	62 @23
Coriander, Morocco, Natural No. 1.	@11 1/2 @14 1/2
Marjoram, French	62 @55
No. 1	62 @30
Sage Dalmatian	62 @35

### SPICES

(Basis Chgo., orig. bbls., bags, bales)

Whole	Ground	Nitrate of soda in 425-lb. bbls., del. or f.o.b. Chicago	Cwt. \$ 8.75
Refined	Ground	Saltpeter, 1 lb. tan, f.o.b. N. Y.	11.00
Chili powder	30 @45	Dbl. refined gran.	14.40
Chili pepper	43 @46	Small crystals	15.40
Cloves, Zanzibar	62 @25	Medium crystals	14.40
Ginger, Jam, ubil.	62 @29	Pure rfd. powdered nitrate of soda	15.25
African	62 @29	in min. car. of 60,000 lbs. only, paper sacked f.o.b. Chgo.	15.25
Cochin	62 @29	Per ton	
Mace, fcy. Banda	62 @29	Granulated	\$19.20
East Indies	62 @29	Medium	24.20
West Indies	62 @29	Rock, bulk, 40 ton cars	
Mustard, flour, fey.	62 @26	Detroit	16.50
No. 1	62 @26	Sugar—	
West India Nutmeg	62 @24	Raw, 96 basis, f.o.b.	
Paprika, Spanish	50 @34	New Orleans	5.65
Pepper, Cayenne	50 @34	Standard gran., f.o.b.	
No. 1	62 @29	refiners (2%)	7.55 @7.75
Pepper, Packers	62 @98	Packers' curing sugar, 250 lb. bags	35.00
Pepper, black	62 @98	Black, f.o.b. Reserve, La., less 2%	7.00
Malabar	62 @98	Dextrose, per cwt., in paper bags, Chicago	6.84
Black, Lampong.	62 @98		

### CURING MATERIALS

Cwt.

Nitrate of soda in 425-lb. bbls., del. or f.o.b. Chicago	8.75
Saltpeter, 1 lb. tan, f.o.b. N. Y.	11.00
Dbl. refined gran.	14.40
Small crystals	15.40
Medium crystals	14.40
Pure rfd. powdered nitrate of soda	15.25
in min. car. of 60,000 lbs. only, paper sacked f.o.b. Chgo.	15.25
Per ton	
Granulated	\$19.20
Medium	24.20
Rock, bulk, 40 ton cars	
Detroit	16.50
Sugar—	
Raw, 96 basis, f.o.b.	
New Orleans	5.65
Standard gran., f.o.b.	
refiners (2%)	7.55 @7.75
Packers' curing sugar, 250 lb. bags	35.00
Black, f.o.b. Reserve, La., less 2%	7.00
Dextrose, per cwt., in paper bags, Chicago	6.84

### PACIFIC COAST WHOLESALE MEAT PRICES

Los Angeles	November 1	San Francisco	November 2	No. Portland
				November 2

### FRESH BEEF: (Carcass)

STEER:	
Good:	
400-500 lbs.	\$48.00 @49.00
500-600 lbs.	48.00 @49.00
Commercial:	
400-600 lbs.	43.00 @46.00
Utility:	
400-600 lbs.	43.00 @46.00
COW:	
Commercial, all wts.	36.00 only
Cutter, all wts.	31.00 @32.00

### FRESH VEAL AND CALF: (Skin-Off)

(Skin-On)	
Choice:	
80-130 lbs.	48.00 @50.00
Good:	
80-130 lbs.	45.00 @47.00

### FRESH LAMB & MUTTON: (Carcass)

LAMB:	
Choice:	
40-50 lbs.	48.00 only
50-60 lbs.	48.00 only
Commercial:	
40-50 lbs.	47.00 @48.00
50-60 lbs.	47.00 @48.00
Utility, all wts.	44.00 @45.00
Commercial, all wts.	44.00 @44.00
Utility, all wts.	40.00 @42.00

### MUTTON (EWE):

Good, 75 lbs. dn.	21.00 @2
-------------------	----------

# IMAGINE YOU WEARING AN ASPHALT RAINCOAT!

• Probably you'd look terrible. But one thing is sure—you'd stay *dry!* Asphalt keeps out moisture. That's why we use asphalt in our bags to help keep Diamond Crystal Salt dry, and prevent caking.

Salt usually cakes when exposed to excessive humidity. Moisture condenses on salt particles, forming a thin layer of brine. Then, in dry weather, the brine evaporates and the crystals knit together.

Our research laboratory has found a number of ways to help prevent salt caking. Removal of moisture-attracting impurities, such as calcium chloride, helps. So does complete removal of fines by careful screening. Most important is to provide salt with a moisture-vapor-resistant package.



Take our Flour Salt bag, for example. It is composed of three 50-lb. and two 25-lb. sheets of kraft, laminated together with 40 lbs. of asphalt per ream. That's a lot of asphalt, and it costs us more money—but our moisture-vapor transmission tests show this bag is worth it. The bag is even sewn with *waxed thread* to seal the holes made by the sewing-machine needle. That's real *protection*—one reason we have been able to eliminate caking as a major problem!



#### WANT FREE INFORMATION ON SALT? WRITE US!

If you have a problem involving the use of salt, write to our Director of Technical Service. He will be happy to help! Diamond Crystal Salt, Dept. I-13, St. Clair, Michigan.

**DIAMOND CRYSTAL  
SALT**  
ALBERGER  
PROCESS



## CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

### CASH PRICES

#### CARLOT TRADING LOOSE BASIS

F.O.B. CHICAGO OR

CHICAGO BASIS

THURSDAY, NOVEMBER 4, 1948

#### REGULAR HAMS

Fresh or Frozen S.P.

8-10	46n	46n
10-12	46n	46n
12-14	46n	46n
14-16	46n	46n

14-up, No. 2's

Inc. 33%

8-up, No. 2's</p



## ◀ FLOORS LIKE THIS

BEFORE  
**REPAIRED  
LIKE THIS →  
OVERNIGHT**



## with CLEVE-O-CEMENT

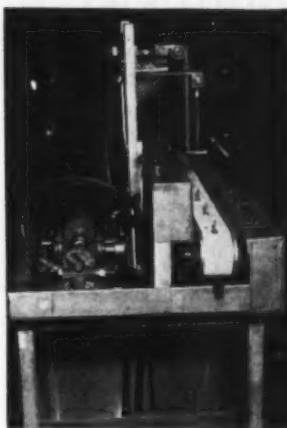
Holes, ruts and cracks in worn cement floors disappear like magic overnight when you repair them with Cleve-O-Cement. Quick, easy, simple to use. Requires no special skill or tools. Can be used on wet or dry floors. NOT an asphalt emulsion. Dries rock-hard overnight. Becomes 28 times harder than ordinary cement. Non-porous and slip-proof. Resists heat, cold, dampness, steam, oil, grease and most acids. Used for years in many bottling plants, meat packing and food processing plants, dairies, laundries, refrigerators and cold rooms, anywhere that floors stay damp and get rough, hard wear.

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CLEVELAND 5, OHIO



## NOW . . . CUT BUTT PICKLING TIME 75%

This revolutionary new brine injector is capable of pickle pumping 1500 to 2000 lbs. cellar trimmed butts per hour. It makes butt pickling a one-man operation requiring but  $\frac{1}{4}$  the normal time. Injector has four pickle needles which can be set to deliver from 1 to 2 ounces of pickle per stroke. Unit is made mostly of non-corrosive metals and stainless steel. Write for more detailed particulars today!

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- Locker Plants

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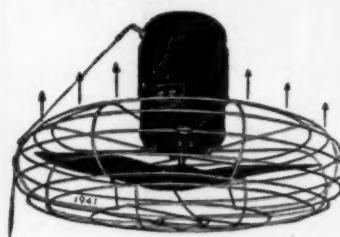
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The action of the RECO removes the super cold air surrounding the coils and intermixes it with the refrigerated room air, lowering the temperature in all parts of the room

without increasing the operating cost.

The RECO blows upward and this revolutionary action keeps the walls and ceiling dry, keeps the coils free from frost and ice, dissipates odors and reduces product shrinkage.

Write for Bulletin 241 giving flow charts, data tables and typical installations.

**REYNOLDS**  
ELECTRIC COMPANY

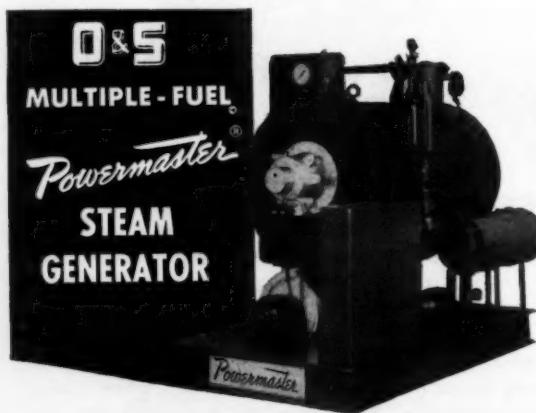
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1000 SQ. FT. OF  
SPACE ONLY  
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Chicago 12, Illinois



## New COST-SAVING FEATURES!

THE NEW "POWERMASTER" is a fully-automatic steam generator of an improved Scotch Marine design and introduces many labor-saving, cost-reducing features. Has free-swinging rear cover that exposes tubes in a few minutes—built-in feed water system—air-atomizing burner—easily accessible parts for speedy cleaning and maintenance. Moreover, this "packaged" steam generator operates efficiently with light oil, heavy oil or gas—interchangeably. Get complete description and specifications.

Write for Bulletin #1216-to

**ORR & SEMBOWER, INC.**  
920 Morgantown Rd., Reading, Pa.

## MARKET PRICES *New York* PA

### DRESSED BEEF CARCASSES

#### City Dressed

November 3, 1948	Hogs, gd. & ch., hd. on, lf. fat
	100 to 136 lbs.....
	137 to 150 lbs.....
	151 to 171 lbs.....
	172 to 188 lbs.....

### DRESSED HOGS

Hogs, gd. & ch., hd. on, lf. fat	36
100 to 136 lbs.....	36
137 to 150 lbs.....	36
151 to 171 lbs.....	36
172 to 188 lbs.....	36

### LAMBS

Choice lambs.....	36
Good lambs.....	36
Legs.....	36
Hindsaddles.....	36
Loins.....	36

### MUTTON

Good.....	36
Choice carcass.....	46
Good carcass.....	46
Commercial carcass.....	46
Utility.....	46

### VEAL—SKIN OFF

Shop fat.....	36
Breast fat.....	36
Edible suet.....	36
Inedible suet.....	36

### BUTCHERS' FAT

Shop fat.....	36
Breast fat.....	36
Edible suet.....	36
Inedible suet.....	36

### BEEF CUTS

No. 1 ribs.....	74@78
No. 2 ribs.....	68@69
No. 1 loins.....	68@80
No. 1 binds and ribs.....	62@66
No. 2 binds and ribs.....	53@62
No. 3 binds and ribs.....	50@55
No. 1 top sirloins.....	62@67
No. 2 top sirloins.....	62@67
No. 1 rounds.....	51@53
No. 2 rounds.....	51@53
No. 1 chuck.....	48@51
No. 2 chuck.....	48@51
No. 3 chuck.....	45@49
No. 1 briskets.....	48@50
No. 2 briskets.....	48@50
No. 1 flanks.....	22@24
No. 2 flanks.....	22@24

### FRESH PORK CUTS

Boston butts.....	49@51
Pork loins, fresh 12 lbs. do. ....	49@52
Hams, regular, under 14 lbs. ....	47@54
Hams, skinned, fresh, under 14 lbs. ....	44@45
Picnics, fresh, bone in.....	35@35%
Pork trimmings, ex. lean.....	56@57
Pork trimmings, regular.....	27@29
Spareribs, under 3.....	47@48
Spareribs, sq. cut, seedless, 8/12.39@40	

### Western

Boston butts, 4/8 lbs. ....	52@55
Shoulders, N. Y. ....	47@49
Pork loins, fr., 12 lbs. ....	52@54
Hams, regular, under 14 lbs. ....	51@54
Hams, skinned, under 14 lbs. ....	47@50
Picnics, bone in.....	50@53
Pork trim, ex. lean.....	39@41
Pork trim, regular.....	33@35
Spareribs, light.....	50@52
Bellies, sq. cut, seedless, 8/12.44@45	

### City

Boston butts, 4/8 lbs. ....	52@55
Shoulders, N. Y. ....	47@49
Pork loins, fr., 12 lbs. ....	52@54
Hams, regular, under 14 lbs. ....	51@54
Hams, skinned, under 14 lbs. ....	47@50
Picnics, bone in.....	50@53
Pork trim, ex. lean.....	39@41
Pork trim, regular.....	33@35
Spareribs, light.....	50@52
Bellies, sq. cut, seedless, 8/12.44@45	

### FANCY MEATS

Veal breads, under 6 oz. ....	65
6 to 12 oz. ....	80
12 oz. up.....	1.00
Beef kidneys.....	25
Beef livers, selected.....	78
Lamb fries.....	45
Oxtails under 1/2 lb. ....	16
Oxtails over 1/2 lb. ....	33

### Commercial

Stockyards.....	78.6
Other.....	21.4

### Calves

Stockyards.....	64.6
Other.....	35.4

### Hogs

Stockyards.....	41.7
Other.....	59.3

### Sheep and lambs

Stockyards.....	61.6
Other.....	38.4

### Per cent

Stockyards.....	78.6
Other.....	21.4

### Cattle

Stockyards.....	78.6
Other.....	21.4

### Utility

Stockyards.....	78.6
Other.....	38.4

### FRESH LAMB AND MUTTON

LAMB:	
Choice:	
30-40 lbs. ....	47.00-48.00
40-45 lbs. ....	47.00-48.00
45-50 lbs. ....	47.00-48.00
50-60 lbs. ....	46.00-48.00
Good:	
30-40 lbs. ....	47.00-48.00
40-45 lbs. ....	46.00-47.00
45-50 lbs. ....	45.00-47.00
50-60 lbs. ....	45.00-48.00
Commercial:	
350-600 lbs. ....	38.00-45.00
600-700 lbs. ....	38.00-46.00
Utility, all wts. ....	None

### COW:

Commercial, all wts. ....	35.00-37.00
Utility, all wts. ....	34.00-36.00
Canner, all wts. ....	None
Cutter, all wts. ....	None

### Utility

Utility, all wts. ....	None
------------------------	------

### FRESH VEAL AND CALF:

#### SKIN OFF, CARCASS:

##### Choice:

80-130 lbs. ....	47.00-50.00
130-170 lbs. ....	43.00-46.00

##### Good:

50-80 lbs. ....	41.00-43.00
80-130 lbs. ....	43.00-45.00
130-170 lbs. ....	36.00-40.00

### Utility:

Utility, all wts. ....	None
------------------------	------

### SKIN ON, CARCASS:

8-10 lbs. ....	49.00-52.00
10-12 lbs. ....	49.00-52.00
12-16 lbs. ....	47.00-50.00
16-20 lbs. ....	None
Shoulders, Skinned, N. Y. Style:	

8-12 lbs. ....	None
Butts, Boston Style:	

4-8 lbs. ....	49.00-51.00
Utility, all wts. ....	None

PETER  
FORMIN  
minute.

D  
4700

The Na

# PACKAGING MACHINES TO SOLVE YOUR LARD CARTONING PROBLEMS



PETERS JUNIOR CARTON FORMING AND LINING MACHINE sets up 35-40 cartons per minute. One operator required.



PETERS JUNIOR CARTON FOLDING AND CLOSING MACHINE closes 35-40 cartons per minute. No operator required.

**PETERS MACHINERY CO.**  
4700 Ravenswood Ave. Chicago 40, Ill.

## DIANA DICING MACHINE



*Cuts*

**FATS — PORK — RAW  
and BOILED BEEF —  
LAMB — VEAL —  
CHICKEN and ALL  
KINDS OF FRUITS,  
VEGETABLES, Etc.**

In Uniform Cubes from  $\frac{1}{32}$ " to  $1\frac{1}{4}$ ".  
Also cuts plates  $1\frac{1}{2}$ " sq. from  $\frac{1}{16}$ "  
up, and strips up to 5" in length.  
Capacity up to 1800 lbs. per hour.  
Many prominent Packers and Canners  
are satisfied users of the Diana Dicing  
Machine. Occupies only  $2\frac{1}{2}$ " x 3" space.

**C. E. DIPPEL & COMPANY, INC.**  
126 Liberty St. New York 6, N. Y.

## SAUSAGE TRUCKS From E. G. JAMES CO.



E. G. JAMES No. 50 Sausage Meat truck is probably the most popular of all trucks sold, available in both galvanized or stainless steel. Size 1 is the more popular having an overall length of 62 $\frac{1}{4}$  inches, overall width 32 inches and overall height 24 $\frac{1}{2}$  inches, with a capacity of 800 lbs. ground meat. Two smaller sizes are also available . . . all three are the same price.

GALVANIZED BODY with plain bearing metal wheels	\$64.00
with Neotred roller bearing wheels	81.50
with Neotred Ball Bearing wheels	87.00

STAINLESS STEEL BODY with Neotred roller bearing wheels	\$206.00
with Neotred ball bearing wheels	212.00



E. G. JAMES Model S.S. . . . MADE IN STAINLESS STEEL only comes in three sizes, constructed of 14 gauge stainless inside surfaces highly polished and seamless . . . a very popular item. Neotred Wheels & casters.

Model 36 Capacity 800 lbs. Outside dim. L 60 $\frac{1}{2}$ "	W 31" H 25 $\frac{1}{2}$ "	\$199.50
18 Capacity 500 lbs. Outside dim. L 47"	W 26" H 23"	149.50
09 Capacity 225 lbs. Outside dim. L 34"	W 19" H 19"	76.50
Stainless steel drain hole and plug \$5.50 extra.		



STAINLESS STEEL STUFFING AND TRIMMING TABLES  
We would be pleased to quote on these popular items, our  
sources are giving good delivery and the prices are attractive.

**E. G. JAMES CO.**  
316 S. LA SALLE STREET  
Harrison 7-9062, CHICAGO 4, ILL.

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FOR  
*Maximum*  
WEAR



Designed for Worker Protection  
Built for Hard Work  
Immediately available to you  
"Tailored" for your needs  
Priced right

STYLE K-76  
36" Wide  
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Heavy Duck  
Yellow Only

STYLE G-58  
33" Wide  
45" Long  
Reversible  
Yellow Only



Every Sawyer apron is made from the best raw materials obtainable. Expert workmanship and design assures you that a Sawyer apron really protects the worker and gives maximum wear.

When you buy a FROG Brand (Oiled) apron, you are sure of buying one of the best industrial aprons manufactured.

THE  
**H. M. SAWYER & SON CO.**  
28 THORNDIKE STREET  
EAST CAMBRIDGE 41, MASS.

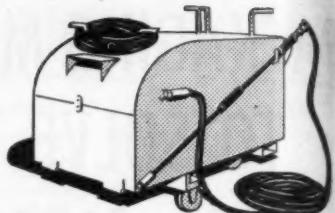
## New Unit

## Speeds

## Smokehouse Cleaning

You can now clean smokehouses more often and faster—with the Oakite Hot-Spray Unit shown above. Here's why:

This designed-for-the-job Oakite Cleaning Unit shoots 2 gallons of soil-penetrating Oakite detergent solution per minute under 30 lbs. pressure on surfaces. Burned-on grease and creosote literally roll off. That means lower cleaning costs . . . fewer grease-fire hazards. It means fast cleaning, too, because your operator wets down several hundred square feet of surface per minute . . . easily reaches hard-to-hit areas. He has plenty of work solution in the 60 gallon welded steel tank. There's no bother with work-slowng poor visibility of steam spray. Mounted on rubber casters, the unit is tops for easy maneuverability around your plant. Many meat



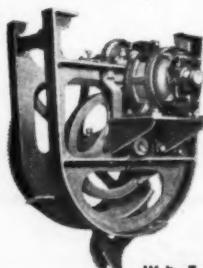
packers find that the Oakite Hot-Spray Unit is versatile, too. Using specialized Oakite cleaners with the unit, they derust and descale belly boxes . . . clean iron chill vats, beef rendering kettles, floors . . . strip paint.

Helpful facts—yours FREE in Oakite Service Report F-6716. Send request to Oakite Products, Inc., 20A Thames St., N.Y., N.Y.

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**OAKITE**  
Specialized Cleaning  
MATERIALS METHODS SERVICE

## CATTLE JAW PULLER



This machine when ceiling-suspended over trimming table performs its job of separating the jaws from the skulls as speedily as it is possible to feed heads onto the steel horn. Jaws pass around the horn and slide down to bench while skulls are dropped into chute leading to floor below. A capable performer and a sound investment!

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1910 West 59th St.  
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GREASE-PROOF PARCHMENT  
BACON PAK • LARD PAK  
SYLVANIA CELLOPHANE • GLASSINE

**Daniels MANUFACTURING COMPANY**  
RHINELANDER, WISCONSIN  
CREATORS • DESIGNERS • MULTI-COLOR PRINTERS

# BY-PRODUCTS—FATS—OILS

## TALLOWS AND GREASES

Thursday, November 4, 1948

The tallow and grease market remained in a firm position early this week following the upswing in prices late last week. Trading, however, was scattered and spotty, with only light offerings available at the current price levels. The large soapers expressed interest only on the basis of their previous purchases.

Early this week a tank of No. 1 tallow and two tanks of special tallow were reported sold at 12 and 12½c, respectively, f.o.b. shipping points. A tank of prime tallow was sold at 13½c and two tanks of choice white grease at 13½c, f.o.b. shipping points. About mid-week two more tanks of choice white grease were sold at 13½c, f.o.b. shipping point.

A strengthening undertone was in evidence late Wednesday, and the trade reported a stimulated interest by large dealers, with one sale on the West Coast involving a quantity of prime tallow at 14c and fancy tallow at 14½c. Higher prices were paid Thursday.

**TALLOWS:** The closing quotations Thursday established a strong position with all grades from ½ to 1½c higher than last week's quoted prices. Edible tallow was quoted, basis carlots, f.o.b. producers' plant, at 15c nominal; fancy, 14@14½c; choice, 13½@14½c; prime, 13½@14½c; special, 12½c; No. 1, 10%@11½c; No. 3, 9@9½c nominal, and No. 2, 8½c nominal.

**GREASES:** The market on all grades advanced from ½ to 1½c above the prices quoted last week, with choice white grease quoted Thursday at 13½@14c; A-white, 12½@13c; B-white, 11½@11½c; yellow, 9½c nominal; house, 9@9½c nominal; brown, 8½c nominal, and brown, 25 f.f.a., at 8½c nominal.

**GREASE OILS:** The market dis-

## EASTERN FERTILIZER MARKET

New York, November 7, 1948

Offerings of packinghouse by-products were very light and interest was good this week. As a result blood advanced in price and several cars sold at \$8.50 per unit, f.o.b. New York.

Cracklings continued to sell at \$1.75 per unit, f.o.b. New York, but offerings were difficult to locate.

No sales were reported of wet rendered tankage but the demand was good.

## FERTILIZER PRICES

BASIS NEW YORK DELIVERY

### Ammoniates

Ammonium sulphate, bulk, per ton, f.o.b. production point.....	\$45.00
Blood, dried 10% per unit of ammonia.....	8.50
Ground fish scrap, dried.....	
60% protein nominal f.o.b. Fish Factory, per unit.....	2.00
Soda nitrate, per net ton, bulk, ex-vessel.....	
Atlantic and Gulf ports.....	48.00
in 100-lb. bags.....	51.50
Fertilizer tankage, ground, 10%-ammonia, 10% B.P.L., bulk.....	nominal
Feeding tankage, unground, 10-12% ammonia, bulk, per unit of ammonia.....	8.00

### Phosphates

Bone meal, steam, 3 and 50 bags, per ton, f.o.b. works.....	\$100.00
Bone meal, raw, 4½% and 50% in bags, per ton, f.o.b. works.....	65.00
Superphosphate, bulk, f.o.b. Baltimore, 19% per unit.....	7.76

### Dry Rendered Tankage

40/50% protein, unground, per unit of protein.....	\$1.75
--	--------

played continued activity this week, with producers in a good position. All grades were reported in a strong position, and the trading indicated that production continued behind current sales contracts. The estimated price, effective Monday, November 8, on all grades, basis drums, l.c.l., f.o.b. Chicago on No. 1 lard oil will be 18½c, or 1c higher than the previously quoted price. Prime burning oil will be quoted at 23½c, or 1½c up, and 20½c for

## BY-PRODUCTS MARKETS

(Chicago, Thursday, November 4, 1948)

### Blood

Unit  
Ammonia

Unground, per unit of ammonia.....	\$8.25@8.50
------------------------------------	-------------

### Digester Feed Tankage Materials

Unit  
Wet rendered, unground, loose..... \$8.25@8.50  
Liquid stick, tank cars..... \$7.75@4.00

### Packinghouse Feeds

Unit  
Carrots, per ton  
50% meat and bone scraps, bulk..... \$9.00  
55% meat scraps, bulk..... 104.50  
50% feeding tankage, with bone, bulk..... 83.35  
60% digester tankage, bulk..... 100.00  
80% blood meal, bagged..... 150.00  
65% BPL special steamed bone meal, bagged..... 65.00

### Fertilizer Materials

Unit  
High grade tankage, ground..... Per ton  
10@11% ammonia..... \$5.75@6.00  
Bone tankage, unground, per ton..... 37.50@40.00  
Hoof meal, per unit ammonia..... \$6.50

### Dry Rendered Tankage

Unit  
Per unit  
Protein  
Cake..... \$1.70@1.80  
Expeller..... \$1.70@1.80

### Gelatine and Glue Stocks

Unit  
Calf trimmings (limed)..... \$2.50@2.75  
Hide trimmings (green, salted)..... 1.75  
Sinewa and pizzles (green, salted)..... 1.75@2.00  
Per ton  
Cattle jaws, skulls and knuckles..... \$60.00  
Pig skin scraps and trim, per lb..... 9@10

\*Quoted f.o.b. Shipping point.

acidless tallow, which is 2c higher.

**NEATSFOOT OILS:** No change was reported or anticipated in the position of neatsfoot oils in the immediate future. The trade indicated sales and production commensurate with demand and the price structure was again unchanged from the quoted prices of last week. Thursday's quotation on pure neatsfoot oil, basis drums, l.c.l., f.o.b. Chicago was 31½c, and on 20-degree neatsfoot oil, 37½c.

# STEDMAN

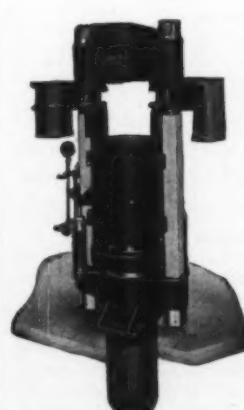
## 2-STAGE GRINDERS

for CRACKLINGS, BONES  
DRIED BLOOD TANKAGE  
and other  
BY-PRODUCTS



Grind cracklings, tankage, bones, etc. to desired fineness in one operation. Cut grinding costs. Insure more uniform grinding, reduce power consumption and maintenance expense. Nine sizes—5 to 100 H.P.—capacities 500 to 20,000 lbs. hourly. Write for catalog No. 310.

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PURER GREASE  
LESS REWORKING  
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**The French Oil Mill  
Machinery Company**  
Piqua Ohio

## VEGETABLE OILS

Thursday, November 4, 1948

The market on all crude vegetable oils ruled about steady to firm this week, with trading in most part on the slow side throughout the week. Tradesmen reported only light and scattered sales and offerings for spot deliveries were confined to firmer price structures, with buyers inclined to side-step any increased price levels.

**SOYBEAN OIL:** A good demand was apparent for this commodity during the week, but trade reports indicated that some difficulty was experienced in getting buyers and sellers together on

prices. Reports were made of asking prices at  $\frac{1}{4}$  to  $\frac{1}{2}$  cent above bid levels during the week. Product for November shipment was reportedly sold at 19 $\frac{1}{4}$  cent. Straight November was reported sold at 19 cent, while producers were inclined to hold out for 19 $\frac{1}{2}$  cent. December oil sold at 18 $\frac{1}{4}$  cent, although some buyers expressed reluctance to go beyond the 18 $\frac{1}{2}$  cent level. Trading for January and forward was practically stalemated. The closing quotation Thursday was 19 $\frac{1}{2}$  cent, unchanged from last week's quoted price.

**CORN OIL:** The market on this item was dull this week, with very little trading coming to light. Offerings of meager dimensions were reported while quotations throughout the week were nominally unchanged. The market was quoted at Thursday's close at 23 cent nominal, unchanged from the previous week.

**COCONUT OIL:** This market was relatively unchanged from last week, with trading in most part at steady prices. While at midweek the market firmed up a shade to a 24 cent level for immediate delivery, this strength was short lived. Offerings at the week's end seemed to be tightening up. The quotation Thursday at the close was 23 $\frac{1}{2}$  cent nominal, steady to  $\frac{1}{2}$  cent below the price quoted last week.

**PEANUT OIL:** Relatively no change was reported in the market during this week. Trading was practically nil and offerings for spot delivery were exceptionally light. Some trading was reported late last week for November delivery at 21 cent. The closing quotation Thursday was 21 cent nominal, unchanged from the quoted price last week.

**COTTONSEED OIL:** No material



**Shaw-Box BUDGIT**  
**ELECTRIC**  
**HOISTS**

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DESCRIPTIVE FOLDER

Budgit Hoists are small and portable. They take all physical effort out of lifting. They make possible the employment of women or older men on jobs. You can put Budgit Hoists to work as soon as delivered.

**DEALERS WANTED**

### NET PRICES

E 250 Lb.	34 F.P.M.	\$119.00
A 500 Lb.	17 F.P.M.	159.00
G 500 Lb.	34 F.P.M.	189.00
B 1000 Lb.	11 F.P.M.	189.00
C 1000 Lb.	17 F.P.M.	199.00
J 1000 Lb.	34 F.P.M.	229.00
D 2000 Lb.	9 F.P.M.	199.00
K 2000 Lb.	17 F.P.M.	229.00
P 4000 Lb.	8 F.P.M.	299.00

Current Available:

Frames E, A, G, B, C, D—110-1-60, 220-1-60, 220-3-60, 440-3-60.—J, K and P 220-3-60 or 440-3-60. Exception Model C and D in the 3 phase, \$10.00 extra.

## E. COHN & SONS, INC.

Material Handling Equipment

Box 910 900 L Street S. W.  
Cedar Rapids, Iowa

VEGETABLE OILS	
Crude cottonseed oil, carlots, f.o.b. mills	20pd
Valley	22.70
Southeast	22.00
Texas	21.70
Soybean oil, in tanks, f.o.b. mills	20pd
Midwest	19 $\frac{1}{2}$ pd
Corn oil, in tanks, f.o.b. mills	22 pd
Coconut oil, Pacific Coast	23 $\frac{1}{2}$ pd
Peanut oil, f.o.b. Southern points	21 pd
Cottonseed foots	20.00
Midwest and West Coast	18.50
East	18.50

change was reported by the trade in this market during the week. While some trading came to light, it was scattered. Following the activity of last week by the refiners, the market this week was quiet in contrast. The quotable price for spot early in the week was 20 $\frac{1}{4}$  cent, with November/December reportedly sold at 20 cent. Weakness developed at midweek, with Valley, Southeast and Texas quotations at Thursday's close reported at 20 cent, or  $\frac{1}{4}$  cent below a week earlier.

The New York futures market continued active throughout the week. The quotations were as follows:

### SATURDAY, OCTOBER 30, 1948

	Open	High	Low	Close	Pr. cl.
Dec.	22.05	22.25	21.90	22.20	22.27
Jan.	21.60	21.65	21.65	22.00	
Mar.	20.65	20.85	20.55	20.75	20.80
May	20.20	20.20	20.05	20.15	20.25
July	19.60	19.60	19.65	19.80	
Sept.	18.50	18.50	18.50	18.50	18.50
Oct.	18.00	17.00	17.00	17.00	18.00

Total sales: 108 contracts.

### MONDAY, NOVEMBER 1, 1948

	Open	High	Low	Close	Pr. cl.
Dec.	22.15	22.65	22.15	22.56	22.56
Jan.	21.65	22.15	22.15	22.00	21.65
Mar.	20.90	21.25	20.90	21.15	20.75
May	20.15	20.70	20.50	20.70	20.15
July	19.50	19.50	19.50	19.60	
Sept.	18.50	18.50	18.50	18.00	18.50
Oct.	18.00	17.00	17.00	17.50	17.00

Total sales: 115 contracts.

### TUESDAY, NOVEMBER 2, 1948

ELECTION DAY—NO MARKET.

### WEDNESDAY, NOVEMBER 3, 1948

	Open	High	Low	Close	Pr. cl.
Dec.	22.70	22.95	21.75	22.33	22.56
Jan.	22.00	22.00	21.70	22.00	22.00
Mar.	21.50	21.50	20.52	20.95	21.15
May	21.05	21.05	20.25	20.70	20.70
July	20.05	20.10	20.00	19.75	20.00
Sept.	18.50	18.50	18.50	18.00	18.00
Oct.	18.00	17.00	17.00	17.25	17.50

Total sales: 233 contracts.

### THURSDAY, NOVEMBER 4, 1948

	Open	High	Low	Close	Pr. cl.
Dec.	22.70	23.25	22.70	23.10	22.88
Jan.	22.15	22.15	21.70	22.30	21.70
Mar.	21.70	21.70	21.30	21.60	20.95
May	20.65	21.20	20.70	21.10	20.80
July	20.05	20.15	20.15	20.45	19.75
Sept.	18.00	18.00	18.00	18.50	18.00
Oct.	18.00	17.00	17.00	18.00	17.25

Total sales: 248 contracts.

\*Bid. \*Nominal.

## AUGUST MARGARINE TAX

Taxes paid on oleomargarine during August are shown below:

	Aug. 1948	Aug. 1947
Excise taxes (including special taxes)	\$1,657,255.10	\$607,412.07

Quantity of products on which tax was paid during August 1948 and 1947:

Oleomargarine, colored, lbs.	7,355,094	1,765,816
Oleomargarine, uncolored, lbs.	66,766,300	48,802,352

## OLEOMARGARINE

Prices f.o.b. Chgo.

White domestic, vegetable	33
White animal fat	33
Milk churned pastry	34
Water churned pastry	33



**SAVE STEAM, POWER, LABOR**

**M & M HOG**  
REDUCES COOKING  
TIME . . . LOWERS  
RENDERING COSTS

Fats, bones, carcasses and viscera are reduced to small, uniform pieces that readily yield their fat and moisture content. Greatly reduced cooking time saves steam, power and labor . . . increases the capacity of your finished product. Investigate the new M & M HOG. There's a size and type to meet your need. Write today!

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**THOMAS** truck is one  
of Handiest Made

### Moves Big Loads Fast, Easy

Loads of freight too big or too heavy for regular 2-wheel trucks, can be handled easily with Thomas Pry Trucks, particularly when used in pairs. Sharp steel nose slides under load, tremendous leverage enables user to easily raise load as high as 9" from floor. Used by freight handlers on railroads, trucks, docks and in manufacturing plants. Easy to use. Also used to raise loads so rollers or dollies can be placed under. Write for literature, prices.

**THOMAS TRUCK and CASTER CO.**  
3242 Mississippi River  
Keokuk, Iowa



# Kurly Kate METAL SPONGES

Designed especially for cleaning all types of meat processing equipment. Will not rust or splinter, cut the hands or injure metal or plated surfaces. Kurly Kate Metal Sponges are fast working, easy to use, and easy to keep clean. Made in STAINLESS STEEL, NICKEL, SILVER and BRONZE.

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...also a complete line  
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THERE are many varieties of Hormel Dry Sausage, all true to type yet having a distinctive Hormel flavor. They are steady, dependable sellers to your customers because every kind ranks as a favorite. For further information, write...

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GOOD FOOD

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## RATH MEATS

*Finer Flavor from the Land O' Corn!*

Black Hawk Hams and Bacon  
Pork • Beef • Veal • Lamb  
Vacuum Cooked Meats

THE RATH PACKING COMPANY, Waterloo, Iowa

# HIDES AND SKINS

All descriptions packer hides sold higher—Fair movement light native cows 1c up—Native steers sell 1c up—Butt brands, Colorados and Texas steers move 1c higher—Packer bulls up 1/2c—Calf and kipskinds firm.

## Chicago

**PACKER HIDES:** A stronger price tone was registered in the packer hide market this week, with the bulk of sales again on the cow descriptions. Light native cows sold in a sizable way at 1c higher, points considered; branded cows were also salable at 1/2 to 1c up, following last week's relatively broad trading; heavy cows moved in a fair way at an advance of 1/2 to 3/4c, all of which involved current takeoff. A rather limited trade was established on native steers at 1/2 to 1c higher levels, while branded steers and Colorados and Texas steers sold at an advance of 1/2c. Packer bulls sold up 1/2c.

Reported sales so far this week total 92,500 hides, in addition to which 30,300 more moved at the close of last week, including West Coast and several lots originating from outside plants, all of which total for the period well over 122,000 hides. The market appears to be in a good position, with packers in

most part well sold up. Native steers are not too plentiful.

Late last week one packer sold 2,600 Albert Lea mixed light and heavy native steers, September forward, with an 80-day delivery option, at 27 1/2c, and 1,200 heavy native steers on the same basis, Chicago. About midweek, another packer sold 2,800 heavy native steers at 29c, Chicago basis. Another sale involved 2,200 heavy and light native steers at 28 1/2c, and ex-light native steers at 28 1/2c Chicago basis.

Branded steers sold in a moderate way, with one packer reporting a sale of 8,000 brands, October-November takeoff, f.o.b. various shipping points, at 26 1/2c. Another packer sold 400 November butt brands at 26 1/2c, basis Chicago. Only a few sales of Colorados were reported, with one packer selling 2,800, and another 400, all November takeoff, at 26c, basis Chicago. One sale of 1,200 heavy Texas steers was reported, October-November salting, at 26 1/2c, Chicago basis. One sale of 300 October ex-light Texas steers was reported at 27 1/2c, basis Chicago.

Heavy native cows moved in a moderate way also, with one outside packer reporting a sale last Friday involving 2,000 heavy native cows at 28c, Chicago basis. Late last week a packer sold

1,000 St. Paul October forward heavy native cows at 28c, basis Chicago and another sold a total of 2,800 October river heavy native cows at 27 1/2c, Chicago basis. About midweek, one packer sold 2,800 Chicago and St. Paul heavy native cows at 28 1/2c, Chicago basis. Another packer sold 1,000 river heavy native cows at 28c, basis Chicago. One packer sold a total of 6,000 river light native cows at 27 1/2c, Chicago basis, and 4,000 Southwest Fort Worth October-November light native cows at 28c, Chicago basis. One packer sold total of 3,600 October forward, Kansas City and Omaha light native cows at 27 1/2c, Chicago basis, with an 80-day delivery option.

Late last Friday an outside packer sold 1,300 October branded cows at 25 1/2c, basis Chicago. About midweek one packer sold a total of 16,000 Oklahoma and Texas branded cows at 26 1/2c, and 26c for northerns, Chicago basis. The Association sold 1,300 branded cows at 26c, Chicago basis. A packer sold total of 6,500 northern branded cows at 26c, f.o.b. shipping points. Later the Association sold another lot of 1,500 branded cows at 26 1/2c, Chicago basis.

The packer bull market was dull this week with no trading having been reported currently. The market continued strong, while no offerings were in evidence from any quarter. Late last week the Association reported a sale of 1,200 native bulls at 18c, and 17 1/2c for the brands, or 1/2c higher than the previously reported sale.

**OUTSIDE SMALL PACKER:** Coincidentally with the strengthening position on packer hides, small packer hide quotations have moved up during the current week, with the quotable price of 24@25c for all weights native steers and cows. Last Friday one sale was reported involving 2,000 light native cows at 24 1/2c, f.o.b. shipping point. Native bulls are quotable at 14 1/2@15c, with brands 1c less.

**PACIFIC COAST:** No reports of any movement on Pacific coast hides came to light this week. Reports from several quarters indicated packers are in a well sold up position. One sale involving 15,000 November steer and cow hides with a few Octobers included was reported last Friday, at 22 1/2c, flat basis. Previously reported sales were on the basis of 1c less for the cows. A stronger tone is indicated on hides in this quarter.

**PACKER CALF AND KIPS:** The market was a dull affair this week, with no offerings or sales having been reported. A strong undertone was indicated, however, in a few quarters potential offerings may be made at higher levels, and the consensus of opinion is higher prices will be realized in the near future. Packer northern heavy calf are quoted nominally at 52 1/2c, and the light northern calf at 55c, nominal.

No change was in evidence in the kipskin market this week, which also was a quiet affair. No offerings or sales were reported, but a firmer tone was indicated from several quarters. As pre-

## ELECTRIC BURNING LEGEND BRANDER

Ideal for burn-branding inspection legends. Two styles: No. 88 for livers and hearts, No. 89 for cured meats. Replaceable bronze alloy die. Branders \$12.50 each, dies as low as \$2.50 each in 6 lots.



No. 88 Unit-225 watts  
No. 89 Unit-350 watts



## No. 14 Gas & Air Burning Brander

For large special burn brands specify this brander. Ample heat capacity for continuous branding, light weight and easy to handle. Costs only \$22.50, plus dies.



## GAS and AIR BURNING BRANDER

No. 12 Brander (left) is ideal for fast branding of wet S. P. meats.

simple and economical, gives ample heat for steady, continuous branding. Price complete as shown \$20, extra legends as low as \$1.50 each in 12 lots. Legends cast in Hi-Resist Metal (last 4 times longer) \$4.25 each. Other Great Lakes branders include every type used by packers for branding and marking all fresh and cured meats and sausage.



## GREAT LAKES STAMP & MFG. CO.

2500 IRVING PARK RD., CHICAGO 18, ILL.  
America's Largest and Leading Meat Brander Makers

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viously mentioned, the last reported sale was made on the basis of 35c, for northern native kips, with brands at 2½c less and the overweights at 31c.

The slunk market is also unchanged from last week. Packers indicated they were in a well sold up position, and no offerings or sales were reported this week. The quotable price for the regular slunks is nominally at \$2.50 each, and \$1.10 for the 16 in. and up.

**SHEEPSKINS:** Packer shearlings were somewhat active this week, with several sales having been reported. One of the Big Four packers sold 10 to 12 cars of No. 1 shearlings, within the quotable price range of \$2@\$3, quality considered. Another of the Big Four packers sold a quantity of No. 1's on the same basis. No. 2 shearlings are quotable at \$1.65@\$1.75, with one packer selling a small quantity in that quoted price range. The market on No. 3 shearlings is dull, with very few skins of this grade obtainable. The quotable price is unchanged at \$1.25@\$1.35, nominal. Fall clips are not quoted at present. No trade was reported yet on pickled skins; quoted at \$11@\$12.50, nominally. Tanners have remained aloof to the price structure for some time past. A very dull tone continues to exist in this market. Some action is anticipated this coming week on interior wool lambs.

## N. Y. HIDE FUTURES

MONDAY, NOVEMBER 1, 1948

	Open	High	Low	Close
Dec.	27.01	27.20	27.00	27.16b
Mar.	23.71	24.10	23.70	24.10
June	22.60b	22.80	22.95	23.15
Sept.	22.10	22.55	22.10	22.55

Closing 76 to 88 points up; sales 62 lots.

TUESDAY, NOVEMBER 2, 1948

ELECTION DAY—NO MARKET.

WEDNESDAY, NOVEMBER 3, 1948

	Open	High	Low	Close
Dec.	26.25b	27.60	26.25	27.43
Mar.	23.90	24.41	23.00	24.30b
June	22.30b	22.85	22.80	23.45b
Sept.	21.50b	22.10	22.10	22.65b

Closing 10 to 27 points up; sales 123 lots.

THURSDAY, NOVEMBER 4, 1948

	Open	High	Low	Close
Dec.	27.60b	27.80	27.00	27.60b
Mar.	24.55	24.60	24.40	24.45
June	23.75b	...	...	23.55b
Sept.	22.85b	...	...	22.80b

Closing 10 to 17 points up; sales 66 lots.

FRIDAY, NOVEMBER 5, 1948

	Open	High	Low	Close
Dec.	27.50b	27.50	26.60	26.90
Mar.	24.35b	24.39	23.35	23.75
June	23.50b	23.15	22.77	22.80b
Sept.	22.65	...	...	22.10b

Closing 70 to 75 points lower; sales 118 lots.

## CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended October 30, 1948, were 5,903,000 lbs.; previous week 6,920,000 lbs.; same week 1947, 7,523,000 lbs.; 1948 to date 286,499,000 lbs.; same period 1947, 314,582,000.

Shipments of hides from Chicago by rail for the week ended October 30, 1948, were 4,740,000 lbs.; previous week 4,881,000 lbs.; same week last year, 5,753,000 lbs.; 1948 to date, 205,021,000 lbs.; same period 1947, 352,971,000.

## WEEK'S CLOSING MARKETS

### CHICAGO HIDE QUOTATIONS

#### PACKER HIDES

	Week ended Nov. 4, '48	Previous Week	Cor. week, 1947
Nat. stra. ....	28 1/2 @ 29	27 1/2 @ 28	638
Hvy. Tex. stra. ....	26 1/2 @ 26	26 @ 26	635
Hvy. butt			
brnd'd stra. ....	26 1/2 @ 26	26 @ 25 1/2	635
Hvy. Col. stra. ....	26 @ 26	25 1/2 @ 25 1/2	634 1/2
Ex-light Tex. stra. ....	27 @ 27 1/2	27 @ 27 1/2	635
Brnd'd cows. ....	26 @ 26 1/2	25 1/2 @ 25 1/2	635
Hvy. nat. cows. ....	28 @ 28 1/2	27 1/2 @ 27 1/2	637
Lt. nat. cows. ....	27 1/2 @ 28	26 @ 27	631 1/2 @ 37 1/2
Nat. bulls. ....	18n	17 1/2	623
Brnd'd bulls. ....	17n	16 1/2	624
Calfskins. ....	52 1/2 @ 55	52 1/2 @ 55	611.10
Kips, Nor. nat. ....	35	35	621 1/2
Kips, Nor. brnd. ....	32 1/2	32 1/2	606
Slunks, reg. ....	2.50	2.50	4.00
Slunks, brns. ....	1.00 @ 1.10	1.00 @ 1.10	90 @ 1.00

#### CITY AND OUTSIDE SMALL PACKERS

	Week ended Nov. 4, '48	Previous Week	Cor. week, 1947
Nat. all-wts. ....	24 @ 25	22 @ 24	635
Brnd'd all wts. ....	23 @ 24	21 @ 23	634
Nat. bulls. ....	14 1/2 @ 15	14 1/2 @ 15	621
Brnd'd bulls. ....	13 1/2 @ 14	13 1/2 @ 14	620
Calfskins. ....	37 @ 40	37 @ 40	680n
Kips, nat. ....	26 @ 27	26 @ 27	648n
Slunks, reg. ....	2.00	2.00	3.75 @ 4.00
Slunks, brns. ....	75	75	90

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted selected, trimmed; all slunks quoted flat.

#### COUNTRY HIDES

	Week ended Nov. 4, '48	Previous Week	Cor. week, 1947
All-weights ....	19 @ 21	18 @ 20	630
Bulls. ....	11 1/2 @ 12 1/2	12 @ 12	618
Calfskins. ....	20 @ 22	20 @ 22	652
Kipskins. ....	18 @ 20	18 @ 20	640
All country hides and skins quoted on flat trimmed basis.			

#### SHEEPSKINS, ETC.

	Week ended Nov. 4, '48	Previous Week	Cor. week, 1947
Pkr. shearlgs. ....	2.50 @ 3.50	2.50 @ 3.50	2.80 @ 2.85
Dry pelts. ....	27 @ 28	27 @ 28	27 @ 28
Horsehides. ....	9.25 @ 10.25	9.25 @ 10.25	10.25 @ 11.50

### FRIDAY'S CLOSINGS

#### Provisions

The live hog top at Chicago was \$24.50 and the average, \$24.05. Provision prices were as follows: Under 12 pork loins, 46@47; 10/14 green skinned hams, 49; Boston butts, 43@44; 16/down pork shoulders, 40; under 3 spare-ribs, 45@46; 8/12 fat backs, 18@19 1/2; regular pork trimmings, 24@25; 18/20 DS bellies, 28 1/2; 4/6 green picnics, 33 1/2; 8/up green picnics, 34.

#### Cottonseed Oil

Closing prices for cottonseed oil futures Friday at New York were: Dec. 22.90; Jan. 22.30b, 22.75ax; Mar. 21.81; May 21.40-50; July 20.80b, 21.00ax; Sept. 18.25b, 19.50ax; Oct. 18.02b, 19.00ax. Sales totaled 321 lots.

### CHICAGO PROV. SHIPMENTS

Provision shipments by rail from Chicago for the week ended October 30:

	Week Oct. 30	Previous week	Cor. wk. 1947
Cured meats, pounds	23,924,000	27,428,000	29,264,000
Fresh meats, pounds	34,464,000	34,789,000	32,105,000
Lard, pounds	8,140,000	5,367,000	8,436,000

The illustration features a pig dressed in a suit and tie, holding a cane, standing next to a table with a bottle and a glass. The pig is smiling and looking towards the viewer. To the right, a large banner reads "IN PIN-TITE REINFORCED SHROUD CLOTH" with "REG. U. S. PATENT OFFICE" at the bottom. Below the pig, a sign reads "Manufactured by the Makers of Form-Best Stockinettes".

Give your beef carcasses a new look of profit with PIN-TITE Reinforced Shroud Cloths. PIN-TITE lets your beef bleach out whiter and firmer... gives every carcass more sales appeal. PIN-TITE, the Reinforced Shroud Cloth goes on faster, easier, smoother. PIN-TITE saves you time saves you money on every carcass. PIN-TITE, genuine PIN-TITE is identified by the bold red stripe. Order your supply today.

Cincinnati Cotton Products COMPANY  
Cincinnati 14, Ohio

# LIVESTOCK MARKETS

*Weekly Review*

## PLANS FOR 1948 INTERNATIONAL EXPOSITION NEAR COMPLETION: LIVESTOCK JUDGES NAMED

The panel of judges for the Forty-Ninth International Live Stock Exposition and Horse Show, to be held November 27 through December 4 in the International Amphitheatre of the Chicago Stock Yards, has been announced by W. E. Ogilvie, manager. Prominent livestock breeders and feeders, agricultural college men, government specialists, packers and horsemen comprise the list of 79 experts who will participate in the show.

Heading the list of judges, who come from 20 states, Canada and Argentina, will be Dr. A. D. Weber of Kansas State college, Manhattan, who will judge all of the individual steer classes of the show, both in the Junior Live Stock Feeding Contest for boys and girls and in the open classes for all exhibitors of fat steers. He is the first American in the history of the Exposition to receive this honor. His work will begin on the opening day, Saturday, November 27, when he will select the winners in the junior show, a competition that has grown in size and prominence since its introduction in 1916. Monday he will start selecting winners in the open classes which will be climaxed Tuesday when he names the grand champion steer of the show.

Enrique Santamarina, of Argentina, a Shorthorn breeder known throughout the world, will judge the breeding classes for Shorthorns. Other cattle judges include A. E. Darlow, of Oklahoma A. & M. college, Stillwater, who will judge Herefords; Otto V. Battles, Los Olivos, Calif., and P. S. Shearer, Iowa State college, Ames, both of whom will place Aberdeen-Angus, and Herman Purdy, Ohio State university, Columbus, who will judge Polled Shorthorn cattle.

Several prominent Canadians who will serve as judges are: Arnold Guardhouse of Weston, Ont., Lincoln sheep; Keith

Henderson of Guelph, Ont., Suffolk sheep; R. J. Knox, Ontario, Agricultural college, Guelph, champion barrows and sweepstakes ten barrows, and J. Laughland, also of the Ontario college, small grain committee.

J. C. Holbert, Washington, Ia., will judge all of the open class wethers of all breeds and select the grand champion fat lamb, and L. A. Weaver, University of Missouri, Columbia, will act as a co-judge with Knox of the champion hog classes.

Well-known horsemen from six states will tie the winners in the International Horse Show in which the country's best harness horses and ponies, gaited saddle horses and hunters and jumpers will compete. Horse shows are scheduled every evening and on five afternoons. A new feature of the horse show will be "cutting" performances by Quarter horses, the highly useful horses of the western cattle country, which have won fame at rodeos and in polo.

G. I. Christie, former president of the Ontario Agricultural college, and a director of the International Live Stock Exposition, will supervise the twenty-sixth annual Grain and Hay Show, which is the world's largest crops competition.

## New High Is Established at Chicago Feeder Show

The annual Chicago feeder show held at the Chicago Stockyards on October 28 and 29 was a success from the standpoint of both exhibitors and buyers. There were 128 loads in the sale, 2,560 head with a total weight of 1,444,320 lbs., and an average weight of 564 lbs. The cattle sold for a total of \$429,930.92 an average of \$29.77 per cwt. The prize winners were the first 35 loads and sold for \$128,680.59. Their total weight was 378,540 lbs., with an average of 541 lbs. The average price was \$33.99 per cwt.

A new record price of \$65.75 per cwt. was paid. This compared with \$60 per cwt. last year. The grand champion of the show and the champion of Herefords were owned by the DeBerard Cattle Co., Kremmling, Colo. and were sold to J. B. White & Son, Batavia, Ill. They had an average weight of 367 lbs. The champion load of Aberdeen-Angus and the reserve grand champion of the show sold at \$41.75 per cwt. to Paul Luedy, Beloit, Wis. by Jess Hadley of North Platte, Neb. They had an average weight of 401 1/4 lbs. The champion load of shorthorns owned by Josef Winkler of Castle Rock, Colo. and bought by Jerry Bronson, Rensselaer, Ind., for \$36.75 per cwt. weighed 592 lbs. The grand champion and reserve grand champion loads were steer calves and the champion shorthorn load was yearling steers.

## ST. LOUIS HOGS IN OCTOBER

Hog receipts, weights and range of prices at National Stock Yards, E. St. Louis, Ill., in October were reported to THE NATIONAL PROVISIONER by H. L. Sparks & Co. as follows:

	—October—	1948	1947
Hogs received .....	212,058	212,008	
Highest price .....	\$27.25	\$29.85	
Lowest price .....	24.50	26.00	
Average cost .....	25.87	28.28	
Average weight, lbs.....	215	210	

## LIVESTOCK CAR LOADINGS

A total of 22,182 cars were loaded with livestock during the week ended October 23, 1948, according to the Association of American Railroads. This was an increase of 10 cars over the same week a year earlier and a decrease of 8,626 cars from the corresponding period in 1946.



**Every Day**  
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**ALL IMPORTANT MARKETS**

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SOUTH ST. PAUL WEST FARGO BILLINGS  
Minn. Phone Lassalle 1828 North Dakota Montana

LIVESTOCK  
November  
Administrator

HOGS: (Quota  
hard hogs)

BARROWS:  
Good and  
120-140 lbs  
140-160 lbs  
160-180 lbs  
180-200 lbs  
200-220 lbs  
220-240 lbs  
240-270 lbs  
270-300 lbs  
300-330 lbs  
330-360 lbs  
Medium: 160-220 lbs

SOWS:  
Good and  
270-300 lbs  
300-330 lbs  
330-360 lbs  
Medium: 250-350 lbs

PIGS (Slaughtering):  
Medium: 90-120 lbs

LAUGHTERED STEERS, COWS, CALVES, ETC.:  
700-900 lbs  
900-1100 lbs  
1100-1300 lbs  
1300-1500 lbs

STEERS, COWS, CALVES, ETC.:  
700-1100 lbs  
1100-1300 lbs  
1300-1500 lbs

STEERS, COWS, CALVES, ETC.:  
700-1100 lbs  
1100-1300 lbs  
1300-1500 lbs

HEIFERS, COWS, CALVES, ETC.:  
600-800 lbs  
800-1000 lbs

HEIFERS, COWS, CALVES, ETC.:  
600-800 lbs  
800-1000 lbs

HEIFERS, COWS, CALVES, ETC.:  
600-800 lbs  
800-1000 lbs

COWS (All):  
Good and  
Medium  
Cat. & Co.  
Canners

BULLS (Young):  
Beef, good  
Sausage, good  
Sausage, medium  
Sausage, common

VEALERS:  
Good and  
Cows, 75 lbs  
Calf, 75 lbs

CALVES (Young):  
Good and  
Cows, 75 lbs  
Calf, 75 lbs

LAUGHTERED LAMBS:  
Good and  
Medium and  
Common

EWES:  
Good and  
Common

WETHERS:  
Good and  
Common

Quotations  
and wool grade

Quotations  
medium and  
heavy lots  
medium grade

Quotations

## LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Wednesday, November 3, 1948, reported by the Production & Marketing Administration:

**HOGS** (Quotations based on  
hard hogs) St. L. Nat'l. Yds. Chicago Kansas City Omaha St. Paul

**BARROWS AND GILTS:**

Good and Choice:

120-140 lbs.	\$21.75-24.25	\$20.00-23.00	\$	\$	\$
140-160 lbs.	23.75-25.25	22.50-24.25	24.00-24.50	22.50-24.00	.....
160-180 lbs.	24.75-25.25	24.00-24.75	24.25-25.00	23.50-25.00	.....
180-200 lbs.	25.00-25.25	24.00-25.00	24.25-25.25	23.50-25.25	22.00-25.00
200-220 lbs.	25.00-25.25	24.00-25.00	25.00-25.25	25.00-25.25	24.25 only
220-240 lbs.	25.00-25.25	24.00-25.00	25.00-25.25	25.00-25.25	24.25 only
240-270 lbs.	25.00-25.25	24.00-25.00	25.00-25.25	25.00-25.25	24.25 only
270-300 lbs.	24.50-25.25	24.50-24.75	24.50-25.25	25.00-25.25	22.50-24.25
300-330 lbs.	24.00-24.75	24.25-24.50	24.25-25.00	24.75-25.25	.....
330-360 lbs.	23.75-24.50	24.00-24.25	24.00-24.50	24.25-25.00	22.50 only

Medium: 160-220 lbs. 22.50-25.00 22.00-24.00 24.00-24.75 23.00-25.00 .....

Large: 220-280 lbs. 22.50-25.00 22.00-24.00 24.00-24.75 23.00-25.00 .....

**SOWS:** Good and Choice:

270-300 lbs.	23.75-24.00	23.75-24.00	23.50-24.00	23.75-24.00	23.25 only
300-330 lbs.	23.75-24.00	23.75-24.00	23.50-24.00	23.75-24.00	23.25 only
330-360 lbs.	23.00-24.00	23.50-23.75	23.50-24.00	23.50-24.00	.....
360-400 lbs.	21.75-23.25	23.00-23.50	23.00-23.75	23.00-23.75	21.50-22.25

Good: 400-450 lbs. 21.25-22.50 22.75-23.25 22.50-23.50 22.75-23.25 21.50-22.25

450-500 lbs. 20.50-22.00 22.00-23.00 21.50-23.00 22.00-23.00 21.50-22.25

Medium: 250-350 lbs. 19.50-23.50 21.00-23.00 20.50-23.50 21.50-23.75 .....

**PIGS (Slaughter):** Medium and Good:

90-120 lbs.	18.50-23.00	17.00-21.00	.....	.....	.....
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**SLAUGHTER CATTLE, VEALERS AND CALVES:** STEERS, Choice:

700-900 lbs.	34.00-37.50	34.00-38.00	32.75-37.00	33.75-38.00	35.00-37.50
900-1100 lbs.	34.50-38.00	35.50-40.00	33.25-37.50	34.50-39.00	35.00-38.00
1100-1300 lbs.	34.00-38.00	35.50-40.00	33.25-37.50	34.25-39.00	35.00-38.50
1300-1500 lbs.	34.00-38.00	34.50-38.50	32.50-37.00	33.50-38.75	35.00-38.00

STEERS, Good: 700-900 lbs. 27.50-34.00 28.50-35.50 27.00-32.75 28.00-34.00 29.00-35.00

900-1100 lbs. 27.50-34.50 29.00-35.50 27.50-33.25 28.25-34.50 29.00-35.00

1100-1300 lbs. 27.50-34.00 28.50-35.50 27.50-33.25 28.25-34.25 29.00-35.00

1300-1500 lbs. 27.50-34.00 28.00-35.50 27.50-32.75 28.25-33.75 29.00-35.00

STEERS, Medium: 700-1100 lbs. 22.00-27.00 23.50-29.00 22.00-27.50 22.00-28.25 21.00-29.00

1100-1300 lbs. 22.00-27.50 24.00-29.00 22.50-27.50 22.50-28.25 21.00-29.00

STEERS, Common: 700-1100 lbs. 19.00-22.00 20.00-24.00 18.50-22.00 18.50-22.50 17.50-21.00

HEIFERS, Choice: 900-900 lbs. 33.00-36.50 32.50-35.00 31.50-35.50 32.00-35.50 34.00-36.00

900-1000 lbs. 33.00-36.50 32.00-36.00 32.00-36.00 32.00-36.00 34.00-36.50

HEIFERS, Good: 900-900 lbs. 27.00-33.00 27.00-33.00 25.50-31.50 27.75-32.00 28.00-34.00

900-1000 lbs. 27.00-33.00 27.50-33.00 25.50-32.00 27.75-32.00 28.00-34.00

HEIFERS, Medium: 500-900 lbs. 21.50-27.00 22.00-27.50 21.00-25.50 20.00-27.75 20.00-28.00

HEIFERS, Common: 500-900 lbs. 18.50-21.50 19.00-22.00 18.00-21.00 17.50-20.00 16.50-20.00

COWS (All Weights): Good .. 20.00-22.00 21.00-23.00 20.00-23.00 19.50-22.50 19.00-21.00

Medium .. 18.00-20.00 19.00-21.00 18.25-20.00 17.75-19.50 17.50-19.00

Cut. & com. .. 15.50-18.00 17.50-19.00 16.00-18.25 15.50-17.75 15.00-17.50

Cannery .. 13.00-15.50 14.25-15.75 14.50-16.00 13.75-15.50 14.00-15.00

BULLS (Yrs. Excl.), All Weights: Beef, good .. 22.00-22.75 23.00-24.00 21.00-21.50 23.00-24.00 21.00-22.50

Sausage, good .. 21.50-22.50 22.00-23.50 20.50-21.50 23.00-23.50 21.00-22.50

Sausage, medium .. 20.00-21.50 22.00-23.00 18.50-20.50 21.00-23.00 19.00-21.00

Sausage, cut. & com. .. 16.50-20.00 18.00-22.00 16.00-18.50 17.50-21.00 17.00-19.00

VEALERS, All Weights: Good & choice .. 27.00-35.50 31.00-32.00 25.00-28.50 23.00-28.50 25.00-31.00

Cm. & med. .. 17.00-27.00 25.00-31.00 17.00-25.00 16.00-23.00 16.00-25.00

Cull, 75 lbs. up .. 13.00-17.00 20.00-25.00 12.00-17.00 14.00-16.00 12.00-16.00

CALVES (50 lbs. down): Good & choice .. 25.00-28.00 23.00-27.50 22.00-26.00 20.00-25.00 18.00-23.00

Cm. & med. .. 18.00-25.00 18.00-23.00 16.00-22.00 15.00-20.00 15.00-18.00

Cull .. 13.00-18.00 16.00-18.00 12.00-16.00 14.00-15.00 12.00-15.00

LAIDLERS LAMBS AND SHEEP:<sup>1</sup> LAMBS: Good & choice .. 25.25-26.00 25.00-25.85 25.00-26.00 25.25-26.25 25.00-25.50

Med. & good .. 22.50-25.00 22.50-24.75 22.25-24.75 23.00-25.00 21.50-24.75

Common .. 18.00-22.00 18.00-21.50 19.00-22.00 20.00-22.75 18.50-21.25

EWES:<sup>2</sup> Good & choice .. 8.50-9.50 9.25-10.50 8.00-8.85 8.50-9.00 9.00-9.50

Cm. & med. .. 7.00-8.50 8.00-9.00 7.00-8.00 8.00-8.50 7.00-8.75

<sup>1</sup>Quotations on wooled stock based on animals of current seasonal market weight and wool growth. Those on shorn stock on animals with No. 1 and 2 points.

<sup>2</sup>Quotations on slaughter lambs and yearlings of good and choice grades and the medium and good grades and on ewes of good and choice grades as combined, repeat lots averaging within the top half of the good and the top half of the medium grades, respectively.

<sup>2</sup>Quotations on shorn basis.

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MILLINGTON 7-0432

LOUIS J. MENGES, PRESIDENT

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HEMLOCK 5436  
L. D. 518  
BUSHNELL, ILL. AND OTHER POINTS



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HAMS • BACON • LARD • DELICATESSEN



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Tankage, Blood, Bonemeal, Cracklings, Hoofmeal

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• WILLIAM G. JOYCE, Boston, Mass.  
• F. C. ROGERS CO., Philadelphia, Pa.  
• A. L. THOMAS, Washington, D. C.

BEEF • VEAL • PORK • LAMB

HUNTERIZED SMOKED AND CANNED HAM

SLAUGHTER  
REPORTS

Special reports to the NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for the week ended October 30, 1948.

CATTLE

Week ended Prev. week, Oct. 30, 1947

Chicago<sup>†</sup> 17,061 18,100 23,347

Kansas City<sup>†</sup> 26,022 26,380 31,125

Omaha<sup>†</sup> 22,744 18,396 23,384

East St. Louis 8,583 10,446 11,971

St. Joseph<sup>†</sup> 9,610 11,164 14,272

Sioux City<sup>†</sup> 9,877 9,689 10,978

Wichita<sup>†</sup> 7,464 6,139 4,943

New York & Jersey City<sup>†</sup> 5,786 5,566 8,436

Oklahoma City<sup>†</sup> 10,287 11,124 14,623

Cincinnati<sup>†</sup> 6,248 6,248 6,248

Denver<sup>†</sup> 8,812 8,620 14,721

St. Paul<sup>†</sup> 16,462 15,519 18,532

Milwaukee<sup>†</sup> 4,155 4,155 5,522

Total 151,918 151,546 192,202

HOGS

Chicago<sup>†</sup> 38,882 36,943 35,534

Kansas City<sup>†</sup> 13,910 13,687 10,733

Omaha<sup>†</sup> 40,066 38,980 36,188

East St. Louis 31,592 25,777 27,472

St. Joseph<sup>†</sup> 30,202 26,289 23,066

Sioux City<sup>†</sup> 25,384 21,463 24,832

Wichita<sup>†</sup> 4,067 4,764 1,926

New York & Jersey City<sup>†</sup> 39,612 41,032 31,309

Oklahoma City<sup>†</sup> 10,160 8,557 7,991

Cincinnati<sup>†</sup> 12,459 16,081 16,536

Denver<sup>†</sup> 9,694 8,407 11,462

St. Paul<sup>†</sup> 44,622 33,989 40,669

Milwaukee<sup>†</sup> 7,969 7,900 7,021

Total 308,649 283,968 274,759

SHEEP

Chicago<sup>†</sup> 10,970 10,707 11,936

Kansas City<sup>†</sup> 34,868 21,735 21,208

Omaha<sup>†</sup> 17,491 27,080 20,276

East St. Louis 11,004 14,883 13,462

St. Joseph<sup>†</sup> 14,353 17,811 22,552

Sioux City<sup>†</sup> 8,233 9,344 11,231

Wichita<sup>†</sup> 1,072 1,369 1,888

New York & Jersey City<sup>†</sup> 35,289 36,165 45,523

Oklahoma City<sup>†</sup> 5,192 6,238 7,171

Cincinnati<sup>†</sup> 586 831 3,044

Denver<sup>†</sup> 30,682 34,564 26,224

St. Paul<sup>†</sup> 19,024 19,805 21,695

Milwaukee<sup>†</sup> 2,407 2,407 2,430

Total 192,091 202,889 208,614

\*Cattle and calves.

<sup>†</sup>Federally inspected slaughter, including directs.

<sup>‡</sup>Stockyards sales for local slaughter.

<sup>§</sup>Stockyards receipts for local slaughter, including directs.

BALTIMORE LIVESTOCK

Prices at Baltimore, Md., on November 4:

CATTLE:

Steers, med. & gd. \$26.00@30.00

Steers, com. & med. 20.00@23.25

Steers, com. to

low gd. 19.00@25.50

Cows, gd. 22.00@23.00

Cows, com. to med. 17.50@20.50

Cows, can. & cut. 14.00@17.00

Bulls, gd. 22.00@26.00

Bulls, com. & med. 20.00@21.50

CALVES:

Veniers, gd. & choice \$27.00@32.00

Com. to med. 20.00@26.00

Culls 12.00@19.00

HOGS:

Gd. & ch. \$24.25@26.00

Sows 18.50@20.75

LIVESTOCK PRICES

AT LOS ANGELES

Prices at Los Angeles, Calif., on November 4:

CATTLE:

Steers, com. & med. \$21.00@24.00

Heifers, com. & med. 19.00@22.00

Cows, med. & gd. 18.00@21.25

Cows, cut. & com. 15.50@17.50

Cows, canner 14.00@15.00

CALVES:

Veniers, med. to ch. \$25.00@28.00

Com. & med. 19.00@22.50

HOGS:

Good & ch. \$27.25@28.00

Sows, gd. 22.00@23.00

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS  
Cattle Calves Hogs Sheep

Oct. 28... 6,384 730 16,118 3,266

Oct. 29... 2,100 526 7,248 1,021

Oct. 30... 555 159 2,006 2,475

Nov. 1... 9,602 695 15,902 4,971

Nov. 2... 4,108 460 10,822 2,815

Nov. 3... 7,000 610 10,000 3,600

Nov. 4... 2,700 700 15,500 5,000

\*Including 845 cattle, 480 hogs, 13,775 hogs and 4,524 sheep direct to packers.

SHIPMENTS  
Cattle Calves Hogs Sheep

Oct. 29... 1,360 217 612 861

Oct. 30... 2,697 479 61 81

Nov. 1... 3,082 30 1,100 21

Nov. 2... 1,844 60 589 40

Nov. 3... 2,672 29 221 41

Nov. 4... 1,000 50 1,000 40

Wk. so far... 8,576 169 2,970 780

Wk. ago... 9,691 548 2,825 1,428

1947... 33,634 5,734 75,975 18,849

1946... 29,776 3,792 86,103 26,986

\*Including 845 cattle, 480 hogs, 13,775 hogs and 4,524 sheep direct to packers.

SHIPMENTS  
Cattle Calves Hogs Sheep

Oct. 29... 1,360 217 612 861

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Wk. so far... 8,576 169 2,970 780

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1947... 33,634 5,734 75,975 18,849

1946... 29,776 3,792 86,103 26,986

\*Including 845 cattle, 480 hogs, 13,775 hogs and 4,524 sheep direct to packers.

OCTOBER RECEIPTS  
1948 1947

Cattle ..... 48,019 55,221

Hogs ..... 2,991 2,487

Sheep ..... 25,026 18,867

TOTALS

ARMOUR & SWIFT

WILSON & CENTRAL

ROTHSCHILD & CO.

## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, October 30, 1948, as reported to THE NATIONAL PROVISIONER:

### CHICAGO

Armour ... 3,710 hogs; Swift, 4,736 hogs; Wilson, 3,965 hogs; Agar, 5,292 hogs; Shippers, 3,498 hogs; Others, 21,175 hogs.

Total: 17,061 cattle; 1,802 calves, 42,380 hogs; 10,970 sheep.

### KANSAS CITY

Cattle Calves Hogs Sheep  
Armour ... 3,701 1,100 3,919 5,119  
Cudahy ... 2,729 1,067 908 2,998  
Swift ... 2,813 1,417 3,414 10,347  
Wilson ... 2,340 556 2,288 3,406  
Central ... 2,492 ... ... ...  
U.S.P. ... 1,204 ... ... ...  
Others ... 6,598 5 3,381 12,998

Totals ... 21,877 4,145 13,910 34,868

### OMAHA

Cattle Calves Hogs Sheep  
Armour ... 5,461 5,692 2,925  
Cudahy ... 4,111 5,535 3,535  
Swift ... 4,179 9,813 5,881  
Wilson ... 1,761 4,061 197  
Eagle ... 34 ... ... ...  
Greater Omaha ... 148 ... ... ...  
Hoffman ... 117 ... ... ...  
Rothschild ... 468 ... ... ...  
Both ... 145 ... ... ...  
Kingan ... 920 ... ... ...  
Merchants ... 39 ... ... ...  
Shippers ... ... 7,440 ...

Totals ... 17,373 32,539 12,538

### E. ST. LOUIS

Cattle Calves Hogs Sheep  
Armour ... 2,797 1,860 9,497 4,610  
Swift ... 4,772 3,025 12,538 6,848  
Hunter ... 1,014 ... 3,322 146  
Hell ... ... 1,877 ...  
Kane ... ... 2,916 ...  
Laclede ... ... 803 ...  
Siebold ... ... 831 ...  
Others ... 6,191 3,796 24,585 13,783  
Shippers ... 6,648 1,716 12,726 ...

Totals ... 21,422 10,397 68,903 24,787

### ST. JOSEPH

Cattle Calves Hogs Sheep

Swift ... 3,490 178 10,499 2,846

Armour ... 2,711 444 9,570 4,244

Others ... 4,574 239 3,303 531

Totals ... 10,491 1,543 28,081 13,847

Does not include 52 cattle, 5,111

hogs and 1,038 sheep bought direct.

### SIOUX CITY

Cattle Calves Hogs Sheep

Cudahy ... 3,468 143 9,904 2,329

Armour ... 3,940 178 10,499 2,846

Swift ... 2,177 135 4,981 3,076

Others ... 307 ... ... ...

Shippers ... 33,870 2,785 6,308 6,234

Totals ... 43,371 3,239 31,692 14,485

### WICHITA

Cattle Calves Hogs Sheep

Cudahy ... 1,835 1,028 3,097 1,652

Guggenheim ... 397 ... ... ...

Dunn ... ... ... ...

Osterberg ... 82 ... 4 ...

Dold ... 121 ... 636 ...

Sunflower ... 17 ... 65 ...

Pioneer ... ... ... ...

Ereel ... 965 ... ... ...

Others ... 4,047 ... 265 320

Totals ... 7,464 1,028 4,067 1,972

### OKLAHOMA CITY

Cattle Calves Hogs Sheep

Armour ... 3,490 1,015 1,535 479

Wilson ... 2,634 1,071 1,532 526

Others ... 228 9 742 10

Totals ... 6,352 2,095 3,800 1,015

Does not include 168 cattle, 1,622

hogs and 3,351 sheep and 4,177 sheep

bought direct.

### CINCINNATI

Cattle Calves Hogs Sheep

Gill's ... ... ... 444

Kahn's ... ... ... ...

Lohre's ... ... ... 889

Meyer's ... ... ... ...

Reinhardt's ... 212 63 ... ...

National ... 403 ... ... ...

Others ... 3,371 738 12,533 142

Totals ... 3,986 801 13,372 586

Does not include 1,358 cattle, 134

hogs and 20 sheep bought direct.

Market shipments for the week were 427

cattle, 82 calves, 2,533 hogs and 2,414

sheep.

194 1,048

901 34,122

225 718

63,24,366

reel.

## LIVESTOCK PRICES AT TEN CANADIAN MARKETS

Average prices paid for specified grades of steers, calves, hogs and lambs at ten leading markets in Canada during the week ended October 23, were reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

### DENVER

	Cattle	Calves	Hogs	Sheep
Armour	1,144	140	2,030	4,172
Swift	1,086	196	2,957	10,295
Cudahy	844	198	1,778	3,299
Others	4,102	268	1,356	7,430
Totals	7,176	802	8,121	25,196

### ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour	5,483	3,269	15,401	6,786
Bartsch	593	155	... ...	...
Cudahy	1,179	1,234	2,940	...
Rifkin	604	45	... ...	...
Superior	1,984	... ...	... ...	...
Swift	6,619	5,265	23,221	9,298
Others	2,080	3,759	3,505	7,673
Totals	18,522	13,570	48,127	26,697

### FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour	2,446	3,542	1,491	5,107
Swift	3,168	4,047	1,672	10,008
Bonnet	648	210	139	...
City	770	61	261	...
Rosenthal	121	27	... ...	...
Totals	7,162	7,887	3,563	16,438

### GOOD

### STEERS

### VEAL

### HOGS\*

### LAMBS

	Up to 1650 lb.	Good and Choice	Gr. B1	Gd. Dressed	Handyweights
STOCK	... ...	... ...	... ...	... ...	... ...
YARDS	22.65	26.40	30.35	22.10	...
Toronto	21.16	27.50	31.10	22.00	...
Montreal	22.65	26.40	30.35	22.10	...
Winnipeg	21.25	23.41	29.10	20.34	...
Calgary	20.10	18.35	30.10	19.00	...
Edmonton	19.05	20.10	30.10	19.10	...
Pr. Albert	18.00	17.50	28.35	17.50	...
Moose Jaw	20.00	19.00	28.85	18.50	...
Saskatoon	18.00	19.85	28.85	18.50	...
Regina	18.00	18.60	28.85	17.45	...
Vancouver	... ...	... ...	... ...	... ...	...

\*Dominion government premiums of \$2 per head on Grade A and \$1 on B1 are not included.

## ALWAYS SAY SAYER'S SAUSAGE CASINGS

For the best in natural casings . . .  
sheep, hog, beef or sewed casings

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FOREIGN PLANTS: Melbourne, Buenos Aires, Casablanca, Auckland

## STAINLESS STEEL

Adelmann Ham Boilers now available in this superior metal. Life-time wear at economical cost.

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## Superior Packing Co.

Price Quality Service



Chicago St. Paul

## DRESSED BEEF

## BONELESS BEEF and VEAL

Carlots Barrel Lots

## PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ending October 28.

Cattle Calves Hogs Sheep

Los Angeles	10,238	5,672	
No. Portland	2,500	1,375	1,400
San Francisco	1,700	100	900
		5,350	

## MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U. S. D. A., Production & Marketing Administration)

### WESTERN DRESSED MEATS

STEER AND HEIFER: Carcasses  
Week ending Oct. 30, 1948. 6,770  
Week previous. 12,650  
Same week year ago. 6,516

COW:

Week ending Oct. 30, 1948. 3,186  
Week previous. 3,507  
Same week year ago. 2,462

BULL:

Week ending Oct. 30, 1948. 616  
Week previous. 564  
Same week year ago. 288

VEAL:

Week ending Oct. 30, 1948. 10,564  
Week previous. 11,443  
Same week year ago. 7,548

LAMB:

Week ending Oct. 30, 1948. 34,312  
Week previous. 48,401  
Same week year ago. 37,421

MUTTON:

Week ending Oct. 30, 1948. 3,763  
Week previous. 4,538  
Same week year ago. 7,136

HOG AND PIG:

Week ending Oct. 30, 1948. 1,319  
Week previous. 10,807  
Same week year ago. 7,091

PORK CUTS:

Week ending Oct. 30, 1948. 1,315,822  
Week previous. 2,684,379  
Same week year ago. 828,098

BEEF CUTS:

Week ending Oct. 30, 1948. 201,872  
Week previous. 124,098  
Same week year ago. 118,483

VEAL AND CALF:

Week ending Oct. 30, 1948. 1,273  
Week previous. 3,973  
Same week year ago. 49

LAMB AND MUTTON:

Week ending Oct. 30, 1948. 2,901  
Week previous. 2,118  
Same week year ago. ...

### BEEF CURED:

Week ending Oct. 30, 1948. 45,949  
Week previous. 48,250  
Same week year ago. 11,437

### PORK CURED AND SMOKED:

Week ending Oct. 30, 1948. 634,314  
Week previous. 1,360,418  
Same week year ago. 389,968

### LARD AND PORKS FATS:

Week ending Oct. 30, 1948. 79,132  
Week previous. 89,473  
Same week year ago. 55,190

### LOCAL SLAUGHTER

STEERS:  
Week ending Oct. 30, 1948. 3,838  
Week previous. 4,068  
Same week year ago. 5,742

### COWS:

Week ending Oct. 30, 1948. 1,530  
Week previous. 1,070  
Same week year ago. 2,062

### BULLS:

Week ending Oct. 30, 1948. 408  
Week previous. 428  
Same week year ago. 661

### CALVES:

Week ending Oct. 30, 1948. 9,786  
Week previous. 7,749  
Same week year ago. 9,806

### HOGS:

Week ending Oct. 30, 1948. 39,612  
Week previous. 41,032  
Same week year ago. 31,309

### SHEEP:

Week ending Oct. 30, 1948. 35,289  
Week previous. 36,165  
Same week year ago. 45,523

Country dressed product at New York totaled 6,218 veal, 9 hogs and 68 lambs in addition to that shown above. Previous week: 5,109 veal and 38 lambs. Same week 1047: 4,668 veal, 59 hogs and 64 lambs.

?Incomplete.

## WEEKLY INSPECTED SLAUGHTER

The report of inspected slaughter of livestock at 32 centers for the week ended October 30, as given by the USDA:

### NORTH ATLANTIC

	Cattle	Calves	Hogs	Sheep & Lambs
New York, Newark, Jersey City	5,786	9,766	39,612	25,28
Baltimore, Philadelphia	6,913	1,784	22,234	1,46

### NORTH CENTRAL

Cincinnati, Cleveland, Indianapolis	12,936	3,017	53,901	9,407
Chicago, Elburn	22,288	11,321	81,904	27,48
St. Paul-Wis. Group	27,500	28,851	109,771	23,48
St. Louis Area <sup>2</sup>	16,593	11,607	84,138	20,88
Sioux City	9,595	6,637	30,046	11,21
Omaha	16,810	2,185	52,341	21,11
Kansas City	19,845	6,536	44,562	24,62
Iowa and So. Minn.	14,611	6,282	173,632	38,31

### SOUTHEAST<sup>3</sup>

SOUTH CENTRAL WEST <sup>4</sup>	27,500	16,236	62,362	46,22
ROCKY MOUNTAIN <sup>5</sup>	7,250	1,075	10,032	22,81

### PACIFIC<sup>6</sup>

Grand total	209,768	110,223	813,228	314,56
Total week ago	214,515	103,019	779,867	345,91
Total same period 1947	255,176	136,716	781,516	338,27

<sup>1</sup>Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. <sup>2</sup>Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. <sup>3</sup>Includes Cedar Rapids, Des Moines, Fort Dodge, Sioux City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa and Albert Lea, Austin, Minn. <sup>4</sup>Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. <sup>5</sup>Includes So. St. Joseph, Mo., Wichita, Kansas, Oklahoma City, Okla., Ft. Worth, Texas. <sup>6</sup>Includes Denver, Colo., Ogden and Salt Lake City, Utah. <sup>7</sup>Includes Los Angeles, Vernon, San Francisco, San Jose, and Vallejo, Calif.

NOTE: Packing plants included in above tabulations slaughtered approximately the following percentages of total slaughter under Federal Meat Inspection during September, 1948—cattle 75.2%; calves, 69.0; hogs, 72.1; sheep and lambs 88.1.

## SOUTHEASTERN RECEIPTS

Receipts of livestock as reported by the Production and Marketing Administration at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville, and Tifton, Georgia; Dothan, Alabama; Jacksonville and Tallahassee, Florida, are compared with the previous week and with the corresponding week last year.

	Cattle	Calves	Hogs
Week ended October 29	2,769	2,837	14,718
Week previous	2,445	1,797	9,74
Cor. week last year	3,273	2,789	11,86

## THE FOWLER CASING CO. LTD.

For 30 Years the Largest Independent Distributors of  
QUALITY AMERICAN HOG CASINGS

in Great Britain

8 MIDDLE ST., WEST SMITHFIELD, LONDON E.C. 1, ENGLAND  
(Cables: Effsonce, London)

## Wilmington Provision Company

Slaughterers of  
CATTLE - HOGS - LAMBS - CALVES

### TOWER BRAND MEATS

U. S. GOVERNMENT INSPECTION  
WILMINGTON, DELAWARE

## CLASSIFIED ADVERTISING

Unless Specifically Instructed Otherwise, All Classified Advertising Will Be Inserted Over a Blind Box Number.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE  
PLEASE REMIT WITH ORDER.

### POSITION WANTED

GENERAL MANAGER: 23 years' experience in all operations, capable of organizing plant on profitable basis, good general experience in all departments that pays dividends. Will consider investment. W-326, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SUPERINTENDENT and sales manager, capable of building sound sales organization. 23 years' well rounded experience in both carload, truckload and local sales. W-325, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

GRADER: Experienced beef, lamb and veal grader and salesman, age 34, now employed desires change to eastern or southern locality. W-327, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

### HELP WANTED

BROKERAGE OFFICE offers excellent opportunity for man with following in provisions or beef. Following important, but not essential. Office in Chicago convenient to Rock Island trains. Some state experience, and background. Application and interview absolutely confidential. W-273, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

EXPERIENCED FOREMAN. Cutting and killing. Good opportunity for efficient operator. Must know cuts and be an efficient bandler of labor. Give all details of history in first application with references. W-298, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Illinois.

### HELP WANTED

#### Meat Salesman Wanted

Opportunity for rapid advancement offered experienced meat salesman, willing to headquartered in Decatur-Champaign area. Salary and expenses. Must own automobile. W-320, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SALESMAN: Small meat packer and sausage manufacturer in north-eastern central Michigan has fine opening for aggressive salesman thoroughly qualified to supervise, establish routes, and make contacts. Excellent wages, permanent position with progressive concern. W-319, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

#### Calf Salesman Wanted

Small Chicago area calf slaughterer is seeking services of experienced veal salesman to sell to the larger retail outlets in Chicago. Good deal for the right man. Salary and expenses. Must own automobile. W-318, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

### HELP WANTED

#### SEASONING SALESMAN

Well established reputable firm needs salesman with well established territory for the states of Texas, Louisiana, Mississippi. Liberal commission with good advance. State age, experience and give references.

W-316

THE NATIONAL PROVISIONER  
740 Lexington Ave., New York 22, N.Y.

SALES REPRESENTATIVE: Reputable machinery manufacturer offers opportunity with future to energetic, conscientious man with knowledge of sales and marketing procedure. Engineering background preferred, but not required. In reply, state qualifications, give references, present employment and details of previous experience. Replies will be held in strictest confidence. W-328, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

# CLASSIFIED ADVERTISING

## EQUIPMENT WANTED & FOR SALE

WE

ARE IN THE MARKET FOR

**SAUSAGE MAKING MACHINERY**

AND

**PACKINGHOUSE EQUIPMENT**

**Aaron Equipment Co.**

Offices and Warehouse

1347 S. Ashland Ave., Chicago 8, Ill.

Chesapeake 3-5300

Single items or complete plants bought and sold.

### Meat Packers—Attention

FOR SALE: 1-100 gallon jacketed, agitated Steel Kettle; 2-Anco #2201 Grease Pumps, M. D.; 1-Anco Continuous Screw Cracking Press, installed one year; 1-Hottmann #4 Mixer, 600# capacity, requires 40 HP, jacketed trough; 1-Enterprise #106 Lard Grinder, belt driven; 1-Cast Iron 2000 gallon jacketed agitated Kettle; 12-Stainless jacketed Kettles, 30, 40, 60, 80, 100 gallon; 30-Aluminum jacketed Kettles, 20, 40, 60, 80, 100 gallon; 1-Anco 3'x6' Lard Roll, m.d.; 1-Brech 1000# Meat Mixer. Send us your inquiries.

WHAT HAVE YOU FOR SALE?

CONSOLIDATED PRODUCTS CO., INC.  
144 Park Row, New York City, N. Y.

### For Immediate Delivery from Stock

800# Boss Meat Mixer with 10 HP motor  
Silent Cutter Boss 36" Bowl with 20 HP motor  
Silent Outer Buffalo 48A other sizes  
Rotary Cutter with 21-20" Round Blades  
Bacon Slicers: Hottmann Mixers; Stuffers; Tanks; Grinders; Retorts; Hammer Mills; Stainless Kettles. We buy & sell single items & complete plants.

Newman Tallow & Soap Machinery Co.  
1051 W. 35th St., Chicago 9, Ill.

### ELECTRIC HOIST SALE

New 5 HP Electric Hoists (for Packers, Butchers, Rendering plants, etc.). Hoists have Timken Bearings, bronze wear gears, reversing controls, clutch, brake, 5 HP ball bearing motor. Easily handles 2000 lbs. (Other models in stock). Sale price only \$495. Send for literature.

SPEED-OP HOIST COMPANY  
P.O. Box 761, Pueblo, Colorado

FOR SALE: One Green 150 gal. steam jacketed kettle, 304 stainless, 100# W.P. One 40 gal. copper steam jacketed kettle. One wooden tank, 4'x11'x3' deep, 3" lumber. Good Relish Co., 4428 Elston Ave., Chicago, Ill.

### ANDERSON EXPELLERS

All Models. Rebuilt, guaranteed, or AS IS. Pitcock and Associates, Moylan, Pennsylvania.

FOR SALE: One new model 5-9 Hayssen carton wrapping machine, used 30 days, cost \$2,000.00, will sell for \$1,500.00. FS-150, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

### PLANTS FOR SALE

#### QUICK SALE—BARGAIN

SMALL, WELL EQUIPPED SAUSAGE PLANT WITH CONNECTED RETAIL MARKET. NICE JOBBER BUSINESS. BUILDING INCLUDES—AVAILABLE TO PURCHASER—MODERN 8-ROOM APARTMENT, ONE-TON TRUCK AND GARAGE NEARBY. ALSO FOR SALE, NEW JERSEY. FS-324, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

### PLANTS FOR SALE

Low priced bargain for quick sale. Established profitable business. Meat processing, smoking and wholesale jobbing plant. Strictly modern facilities. Air conditioned smokehouses. Large refrigerated ice boxes. Set to operate profitably, large or small volume. Centrally located 25 minutes from New York City, Newark, Paterson, all Jersey cities. Excellent opportunity bologna maker and partner for wholesale business. FS-321, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

NEW packing plant: Two coolers, sausage kitchen, feed yards, six acres of land. Steady business, oil boom at present. Plenty of stock available. Located in best town in Wyoming. FS-323, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOR SALE: Freon locker plant, almost new, 665 boxes, all rented and waiting list. Complete processing meats, fruits, vegetables, curing of meats, smoking and lard rendering. Price \$55,000. Washington County Locker, Inc., Salem, Indiana. Call Stanley Bennett, Oren Morris or Orville Weston.

DRY RENDERING plant for sale, located in Oregon. On 40 acres, 30'x40' pumice block two story building, cement floor. No competition. Good live stock country. Illness reason for selling. FS-330, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOR SALE: Complete rendering plant, new trucks, buildings, equipment. Good going business. Reasonable. Partnership considered. FS-329, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

### BUSINESS OPPORTUNITIES

WANTED—Imported Corned and Roast Beef. We would like to contact some Packer or Importer that has this to offer to the jobbing trade in Georgia and Florida. We have had 35 years' experience rendering canned meats to this trade and can get results. FS-301, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

### Livestock Buyers and Sellers

Essential "Pocket Calculator" giving live and dressed carcass costs of cattle, sheep and hogs. Postpaid \$1.

M & M Publishing Co.,  
P.O. Box 6669 Los Angeles 22, Calif.

CLAIM COLLECTION ON DEAD, MISSING, CRIPPLED ANIMALS AND SHRINKAGE AGAINST ALL CARRIERS AND FREIGHT BILL AUDITING. NO COLLECTION, NO CHARGE.

EASTERN FREIGHT TRAFFIC SERVICE  
99 Hudson St., New York 13, N. Y.  
Phone Worth 2-3684-5-6

**HOG • CATTLE • SHEEP  
SAUSAGE CASINGS  
ANIMAL GLANDS**

Selling Agent • Order Buyer  
Broker • Counsellor • Exporter • Importer

**SAMI S. SVENDSEN**  
407 SO. DEARBORN ST., CHICAGO 5, ILL.

### WATCH THIS COLUMN FOR WEEKLY SPECIALS

Bariant and Co. list below some of their current machinery and equipment offerings, for sale, available for prompt shipment unless otherwise stated, at prices quoted F.O.B. shipping points, subject to prior sale.

Write for Our Weekly Bulletins.

#### Rendering and Lard

8362—HOG: Boss #705, Diamond, size 36, flexible coupling, 40 HP motor with 100# weight.	\$2100.00
8262—HOG: Boss #705, size 36, V-belt drive, 30 HP motor, starter, push-button switch, little used, like new.	2400.00
8208—CRUSHER: Oil & Waste Saving, V-belt drive, 15 HP motor, good condition, little used.	850.00
8364—CRACKLING PRESS: Boss #728, 300 ton, 20"x36" curb, steam hydraulic pump size #3, 8x12, used only short while.	3200.00
8309—EXPELLER: Red Lion, new shafts, gear. Motor, screw conveyor, tempering apparatus, magnetic separator, good cond.	4500.00

#### Sausage and Smokehouse

8307—BACON SLICER: 150-B, U. S. with stocker, record, and gear.	\$ 825.00
8331—SLICER: U. S. Heavy Duty, #3, complete with 24' stainless steel conveyor table, excellent condition.	3250.00
8300—BACON SLICERS: (5) Anco, #570, with 12' long x 14" wide s.s. slat shingling conveyor, 2 HP, AC motors.	1200.00
8301—SILENT CUTTER: Buffalo 43-B, 250# cap., 25 HP motor, 2 sets of knives, record, & gear.	1200.00
*7981—MIXER: Champion, 550#, with NEW 3 HP U. S. Uniclose motor.	750.00
*7951—SILENT CUTTER: 43-B Buffalo, 250# cap., with 25 HP motor and starter, direct connected.	1150.00
8288—MIXER: Buffalo #2, 5 HP motor, like new.	550.00
*7928—STUFFERS: (2) 200#, Kehler-Mechanical, completely overhauled, ea.	695.00
8281—GRINDER: Boss #552, heavy duty, 25 HP motor & starter.	1200.00
8258—SMOKEHOUSE: Carrier, 2 compartment, air conditioned, 10'x13'x9' overall, power regulators.	3000.00

#### Miscellaneous

8330—COMBINATION CASING CLEANING UNIT: Globe #395, galv. tank, 18" Crusher, 30" Stripper, 60" finisher, complete with motors.	\$1700.00
8257—FRESH HOG CASING CLEANER: Anco, 16" crusher, 30" stripper, 10" finisher, 2-compartment tank, motors.	2000.00
8337—BOILER: Kewanee, Practically New, size 125, 125# pressure, portable, double tube, stoker and atomizer.	4800.00
8346—BOILER: 40 HP Steammaster, complete with firebrick, stack, controls, automatic features. SAME AS NEW.	3000.00
8329—AMMONIA COMPRESSOR: 6 x 6, Frick, complete.	1050.00
8328—AMMONIA COMPRESSOR: 9 x 9, York Y-12, complete.	1300.00
8321—FILLER: Harrington, Mechanical Mfg. Co., #MM-10403, cap. 1 to 8 pounds, low pressure.	140.00
8347—KETTLES: (2) Steam Jacketed, s.s., 150 gal. cap., 2½" drains, valves, 100# working pressure, like new.	400.00
7945—SCALE: Toledo #150, model 1811-A, marking on face 4 oz. divisions, with casters and pan.	375.00
8249—STURTEVANT: 1946, 1½ ton chassis, re-forged body, 4" diameter, complete with Dold cold plates.	1500.00
8250—2 NEW, never used, 4'x7"x12" Rendering track bodies with Anthony tail gate lifts, each.	1000.00
CURING VATS: NEW, standard 1500# cap., finest quality, avail., immediate shipment, carload lots, each.	37.50
LCL shipments, each.	39.50

Complete Hog Kill Floor, consists Boss #44 Grate Dehairer, Boss Jr. 18" Hog Hoist 5'x14"x36", Scalding Tank, Boss #88 Hog Gambrelling Table, 300 hog Trolleys, 500' Hog Conveyor Track. Can be purchased at small fraction original cost.

\*Indicates reconditioned and guaranteed equipment.

Telephone, Wire or Write if interested in any of the items above, or in any other equipment. Your offerings of surplus and idle equipment are solicited.

### BARLIANT AND COMPANY



7070 N. CLARK ST. • CHICAGO 26, ILL. • SHeldrake 3-3218

**SPECIALISTS**  
In Used, Rebuilt and New Packing House  
Machinery, Equipment and Supplies.

# time savers! money savers!



- **DICED READY TO USE** No washing, cutting, handling or flavor loss.
- **ECONOMICAL** Use as required in large or small quantities—packed without salt in 6 lb. 6 oz. tins, 6 to a carton.
- **KEEP INDEFINITELY** Tins hermetically sealed, not affected by heat or cold.
- **SLICE EVENLY, FIRMLY** Cannon red sweet peppers are an exclusive, scientifically developed strain of thick-walled, bull nose peppers.

Write for trial case or place an order with the Cannon representative in your city—if not listed, write direct.



**H. P. CANNON & SON, INC.**  
Established 1881  
Bridgeville Delaware

## ADVERTISERS in this issue of THE NATIONAL PROVISIONER

ABC

Advanced Engineering Corporation.....	3
Allbright-Nell Co., The.....	Third Cover
American Agricultural Chemical Co.....	6
American Meat Institute.....	38
Armour and Company.....	9
Asmus Bros., Inc.....	24
Baileant and Company.....	57
Buildice Company, Inc.....	33
Cannon, H. P., & Son, Inc.....	58
Capitol Livestock Co.....	53
Central Livestock Order Buying Company.....	52
Cincinnati Butchers' Supply Co., The.....	29
Cincinnati Cotton Products Co.....	51
Cohn, E., & Sons, Inc.....	48
Corn Products Sales Company.....	40
Crown Can Company.....	4
Daniels Manufacturing Co.....	46
Diamond Crystal Salt Division—General Foods Corporation.....	42
Dippel, C. E., & Company, Inc.....	45
Dupps, John J., Company.....	23
Farquhar, A. B., Company.....	18
Felin, John J., & Co., Inc.....	53
Fowler Casing Co., Ltd., The.....	56
French Oil Mill Machinery Company.....	47
General Electric Company.....	37
Girdler Corporation, The.....	31
Globe Company, The.....	10
Great Lakes Stamp & Mfg. Co.....	50
Griffith Laboratories, Inc., The.....	32
Grueskin, E. N., Co.....	53
Ham Boiler Corporation.....	55
Hantover, Phil., Inc.....	43
Holly Molding Devices, Inc.....	24
Hormel, Geo. A., & Co.....	49
Hummel & Downing Company.....	34
Hunter Packing Company.....	54
Hygrade Food Products Corp.....	49
International Salt Company, Inc.....	8
Jackle, Frank R.....	54
James, E. G., Company.....	45
Kahn's, E., Sons Co., The.....	54
Keebler Engineering Company.....	46
Kennett-Murray & Co.....	52
Kold-Hold Manufacturing Company.....	16
Kraft Foods Company.....	30
Kurly Kate Corporation.....	49
Licht, M., & Son.....	41
Link-Belt Company.....	21
Mayer, H. J., & Sons Co., Inc.....	26
McMurray, L. H., Inc.....	52
Menges, Lou, Organization, Inc.....	53
Meyer, H. H., Packing Co., The.....	54
Midland Paint & Varnish Co.....	43
Mitts & Merrill.....	48
National Wax Company.....	25
Oakite Products, Inc.....	46
Orr & Sembower, Inc.....	44
Peters Machinery Company.....	45
Preservative Manufacturing Co., The.....	5
Rath Packing Co.....	49
Reynolds Electric Company.....	44
Richter's Food Products Inc.....	43
Sawyer, H. M., & Son Co., The.....	46
Sayer & Co., Inc.....	55
Schluderberg, Wm.—T. J. Kurde Co.....	49
Smith's, John E., Sons Company.....	Second Cover
Sparks, Harry L. & Company.....	53
Specialty Manufacturers Sales Co.....	32
Stahl-Meyer, Inc.....	54
Stange, Wm. J., Company.....	7
Stedman's Foundry & Machine Work.....	47
Steelcote Manufacturing Co.....	19
Superior Packing Company.....	55
Swift & Company.....	Fourth Cover
Thomas Truck & Caster Co.....	48
Toledo Scale Company.....	20
Townsend Engineering Company.....	35
Transparent Package Company.....	First Cover
Weissinger, H., Co., The.....	25
Wilmington Provision Co.....	56

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The firms listed here are in partnership with you. The products and equipment they manufacture and the services they render are designed to help you do your work more efficiently, more economically and to help you make better products which you can merchandise more profitably. Their advertisements offer opportunities to you which you should not overlook.

3  
2  
6  
8  
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17  
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